ROTOR

TAGLIAVINI

1934

Cod. ZM 005212_18_0
ELECTRIC VERSION
Ver. 1.0 from 24/06/2018

This manual, is an integral part of the product and provides essential information regarding installation, use, operation and proper maintenance safety and must be handed over to the user. It must be kept handy in a safe place for any future reference and find itself wherever the oven is.
This manual is related to machinery and equipment produced by **TAGLIAVINI S.p.A.**, hence disclosure and/or distribution to third parties, even partial, in any form without prior written permission from **TAGLIAVINI S.p.A.** is forbidden.
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USEFUL INFORMATION

TAGLIAVINI S.p.a.

Via Ponte Taro 27/B - 43015 NOCETO (PR)

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1. GENERAL DOCUMENTATION

1.1 Oven identification plate

Information about the Manufacturer:

TAGLIAVINI S.p.A.
Via Pontetaro 27/B
43015 NOCETO (PR)
tel. 0521 / 628844
Fax 0521 / 628763

Model: **ROTOR** mod. **RT**_____

Serial number: _____

Year of fabrication: _____

Voltage (V) 380-400 415

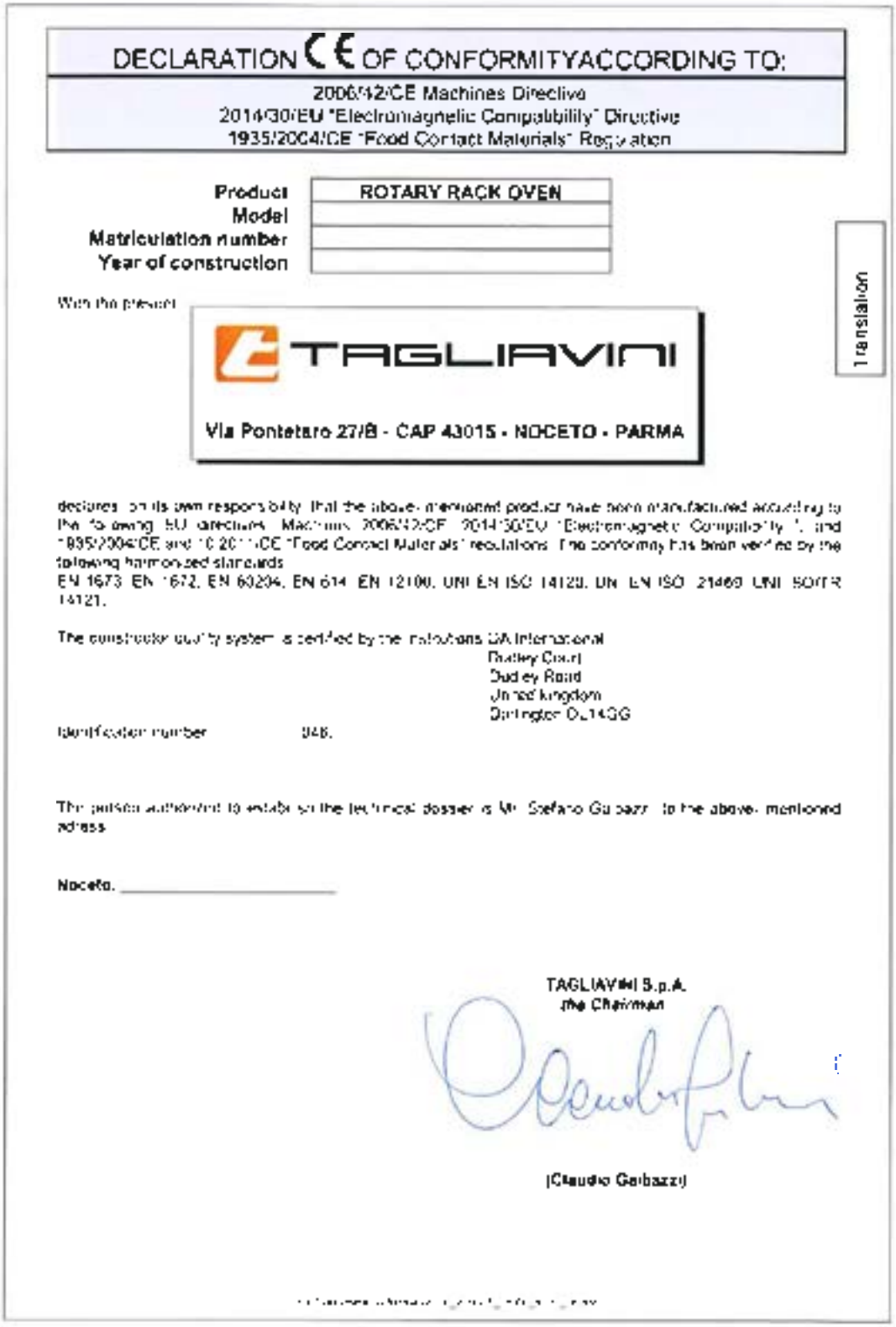
Frequency (Hz): 50 60

Installed Electrical Capacity [kW]:_____(see § 4.3)

Other oven characteristics

_____
_____
_____
_____

1.2 “EC” DECLARATION OF CONFORMITY



DECLARATION CE OF CONFORMITYACCORDING TO:

2006/42/CE Machines Directive
2014/30/EU "Electromagnetic Compatibility" Directive
1935/2004/CE "Food Contact Materials" Regulation

Product	ROTARY RACK OVEN
Model	
Matriculation number	
Year of construction	

Translation

With the present

TAGLIAVINI

Via Pontetaro 27/B - CAP 43015 - NOCETO - PARMA

declares on its own responsibility that the above-mentioned product have been manufactured according to the following EU directives: Machines 2006/42/CE, 2014/30/EU "Electromagnetic Compatibility", and "1935/2004/CE and 10 2011/CE "Food Contact Materials" regulations. The conformity has been verified by the following harmonized standards:
EN 1673, EN 1672, EN 60204, EN 614, EN 12100, UNI EN ISO 14120, UNI EN ISO 21469, UNI ISO/TR 14121.

The constructor quality system is certified by the notifications: QA International
Dudley Court
Dudley Road
United kingdom
Darlington DL14GG

Identification number 948.

The person authorized to establish the technical dossier is Mr. Stefano Gubazzi, to the above-mentioned adress.

Noceto, _____

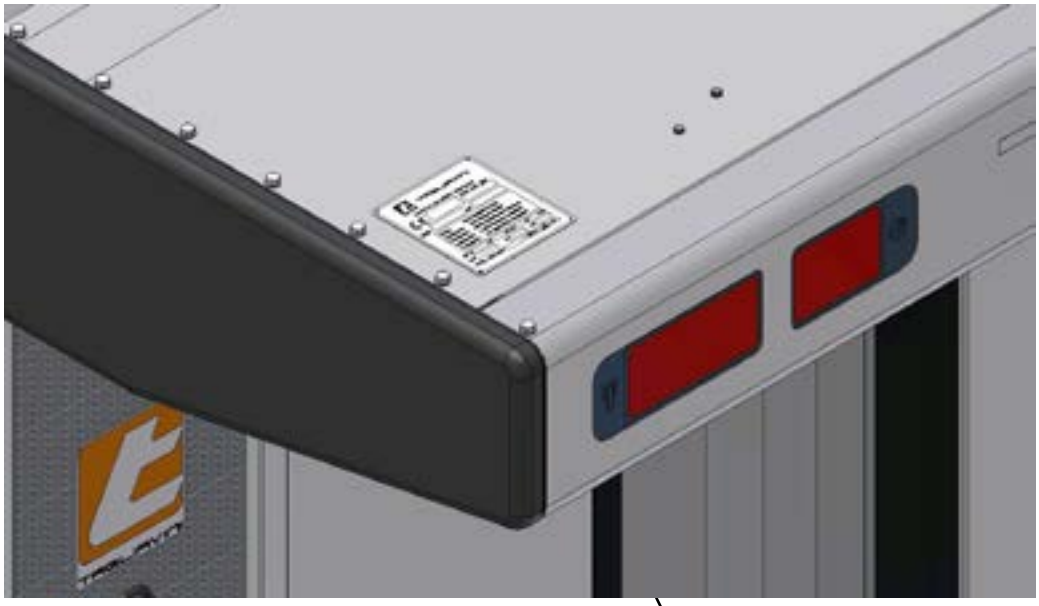
TAGLIAVINI S.p.A.
the Chairman

(Claudio Gubazzi)

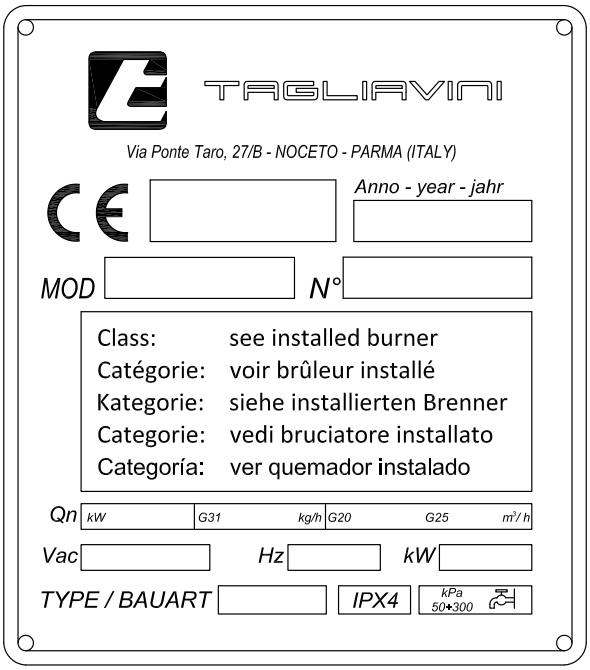
1.3 Label

Essential technical data regarding the equipment are displayed on the serial number plate and all connections are marked on the oven as shown in the following figure.

Whenever contacting the manufacturer or the assistance centre please indicate the model, code, and serial number.



The CE label is positioned on top of the fumes suction hood in the left front corner.



The tag contains oven identification data:
- type
- model
- serial number
- year of fabrication
- data required for correct oven connection to energy sources (e.g. , electric power, water pressure, etc.);
- CE mark

1.4 General warnings

This security symbol identifies imported messages presented throughout this manual. Carefully reading of the following message is advised in order to prevent malfunctions or accidents.

Read this manual thoroughly before proceeding with the installation, connection, use, maintenance, and other oven interventions, carefully following instructions and warnings.
In particular,paragraph careful reading and rereading is advised (paragraphs are indicated by the § symbol): General safety rules (§ 1.5) and safety instructions (§ 10), for adequate knowledge of oven safety devices, as well as residual risks that the oven presents, in conclusion a correct use of the oven itself. The employer must provide operators trained for oven safe operation within laboratories where the equipment is installed and also knowledgeable of general and specific workplace risks; this manual can be a valuable support for the accomplishment of such a delicate task, even if, for obvious reasons, cannot be considered as an comprehensive list since it is not strictly related to the oven itself.
Check that all safety devices are present and functioning as described in this manual. If this is not the case please contact immediately the manufacturer.
This manual should be considered an integral part of the equipment intended for professional use and, therefore, can never replace user adequate preparation and experience.

As a recommendation keep this document in a dry place, known and accessible to employees. It's always a good idea store the document in an envelope, allowing protectionist against dust, moisture and light, so as to ensure its integrity during time until the equipment is disassembled. Keep a copy of this manual in the oven vicinity so all operators (installer, connection responsible, user, routine maintenance responsible, special maintenance responsible) may consult the document in a quick and easy way.

The manual contains all the instructions, data, information required by various operators, from installation to oven disposal with particular reference to safe and proper use, maintenance and cleaning included.
The manual reflects the state of the art technology existing at the time of the oven market release and cannot be considered inadequate only because it is updated based on new experiences and new technical solutions.
The Manufacturer reserves the right to implement updates to the oven and, consequently, to the present document , without being required to update previous oven lots, and/or manuals, except in extraordinary cases.

The following professionals must be defined in order to identify tasks and responsibilities.

- **Technical personnel responsible for equipment connections**: people with certain technical skills entrusted with equipment connections: electrical, hydraulic and chimney; registered accordingly, and therefore able to assume full responsibility for their actions.
- **Installer**: qualified technician who performs oven installation and commissioning in accordance with instructions contained in this manual.
- **User**: the one who, after carefully reading the manual, paying particular attention to General safety rules paragraphs (§ 1.5) and safety instructions (§ 10), uses the oven for it's intended purpose.
- **Routine maintenance responsible**: qualified technician able to carry out oven routine maintenance operations according to this manual's instructions (§ 9).
- **Special maintenance responsible**: qualified technician, authorized by the manufacturer, capable of carrying out special oven maintenance (see example § 9).

The manufacturer does not guarantee local technical personnel suitability for oven installation and support services, although, all information regarding the equipment's proper connection is presented in a special section of this manual.
In this regard, it is advisable that a user appeals to an expert professional technician's advice regarding laws or local regulations.
The manufacturer reminds the user about his obligation to examine local legislation regarding workplace safety and health.

IMPORTANT: oven warranty is closely linked to compliance with all the rules referred to in this manual.

1.5 Equipment intended use.

IMPORTANT: the oven is designed exclusively for food cooking, more precisely for bread and piastre cooking, and must operate in accordance to the manufacturer's instructions.
The oven should be used only for it's intended purpose. Any other use is considered inappropriate and therefore unreasonable.
The manufacturer cannot be held responsible for any damage caused by erroneous and inappropriate utilisation, such as:
- oven utilisation for non-alimentary product cooking;
- improper use by untrained personnel;
- modifications or unauthorized intervention;
- serious deficiencies in scheduled maintenance;
- use of non-genuine or different model parts;
- failure to respect the instructions, even partially;
- exceptional events.

WARNING: inserting alcohol solution in the cooking chamber is dangerous due to the fact that high temperatures cause alcohol evaporation. This phenomenon may cause an explosion. For the same reason drying operations are not permitted (e.g. , silicone baking pan drying). Furthermore, combustible substance insertion in the cooking chamber is forbidden (for example sugar). These may can create a fire hazard.

ATTENTION: the oven is not suitable for explosive environments

1.6 General safety regulations

The user is liable for the operations performed on the oven by neglecting the instructions presented in this manual.

In particular, in order for someone to use the oven, he needs to have an understanding of oven operational mode, control devices, safety standards and accident prevention as well as warnings regarding the oven.
Learn these concepts prior to equipment start-up.

Do not allow untrained people with lack of appropriate knowledge to use the oven.
Making sure the information is received, understood and put into practice is the employer's duty.

The main general safety rules are listed below:

- do not touch, much less use the oven with wet or damp hands or feet
- do not use the oven for drying products that are not food products
- do not introduce products containing solutions that are alcoholic, flammable or harmful to your health in the cooking chamber
- do not allow children or unauthorized personnel to operate the equipment
- grip and adequately support the tins when removing them from the cooking carriage in order to prevent them from falling out
- move the pans from the oven using high temperature gloves
- pay attention to the oven's hot surfaces: door, cooking chamber
- be careful during steam delivery, correct positioning is at the sides of the oven
- pay attention to steam and heat flow during the opening of the cooking chamber's access door
- do not insert tools or other objects between shields or moving parts
- do not tamper with safety devices
- do not remove oven protections (for example the peripheral panels, the crankcase covering the electrical connections)
- do not block ventilation openings, such as those place on column's sides and above, on the oven's front and on the profile connecting the oven to the floor
- disconnect the power supply before accessing the electrical panel
- position the furnace, keeping a minimum distance from any wall as indicated in this manual

- place the oven at a safe distance from flammable or not low heat resistant surfaces
- place the oven on a flat surface able to support the required loads
- do not operate the oven if you the vapour drain has not been connected In order to rule out any possible contact with moving parts (impeller), provide the vapour discharge with a pipe, rigidly fixed and resistant to shocks, with a minimum length of 800 mm
- do not put anything on top of the oven, do not step on the oven
- before performing cleaning or maintenance operations, disconnect the oven from the electric power supply network and the water supply
- any repair operations, recording, block, adjustment of mechanical parts must be executed only after the power supply has been disconnected physically and visually in order to avoid oven start-up, even if it's accidental.
- do not wash the oven using water jets
- in case of oven failure and/or malfunction, disconnect power supply, water supply and refrain from any attempt to repair or direct intervention. You will need to contact only qualified personnel
- do not apply accessories that do not comply with safety rules
- perform periodic maintenance as instructed in this manual

Emergency Operations in the event of a fire:

- disconnect the general power supply
- do not use water jets
- use dry powder or foam fire extinguishers.

1.7 Transport (disassembled oven version)

The equipment in question is a convection oven with rotating carriage.

The oven is usually shipped disassembled, the parts with larger dimensions are the combustion chambers (see table) the remaining components of the furnace are to be sent to:

PALLET	Cooking chamber parts, door and combustion chamber
CARDBOARD BOXES - WOODEN CRATES	Electrical panel outer coating hardware, nuts and bolts
PLASTIC BAGS	insulating material

It is essential that the packages are not exposed to rain or subjected to relevant temperature variations. In fact, in some packages contain electronic and electrical equipment that can be easily damaged by moisture and excessive thermal surge.
Product loading and unloading to/from their transport means and handling can be achieved by using a forklift truck equipped with suitable forks (length equal to at least 2/3 of the load) or by using a crane.
Lifting means and ropes must be adequately selected based on package's weight (the following table presents each furnace model, weight and the size of bulky pieces).
When transporting the products, all necessary precautions must be taken to avoid damaging the various parts of the oven.

1.7.1 Transport (assembled oven version)

The oven may be packed in wooden box supported by a pallet bench.

The oven bay be transported fully assembled. Lifting may be accomplished using ropes hooked to the eyebolts placed on top of the oven

REQUIRED MATERIAL:
Nr 1 forklift truck, carrying capacity higher then 1,500 kg
Nr 2 adjustable lift chains pair, carrying capacity higher then 2,250 kg (see photo)

A pair is used to hook the front and the other for the rear, clip the hooks in the appropriate eyebolts
Gently apply tension to chains and verified if both sides raise equally.

Using the adjustments provided for in the chains' upper part, shortened by 5 links the pair of chains corresponding to the side that is not properly raised.

When the furnace is parallel to the ground, move the oven.

For the larger parts' dimensions see technical data table § 4.3

1.8 Oven decommissioning

1.8.1 Prolonged inactivity

When preparing for oven prolonged inactivity, the energy source must be disconnected.
All oven parts must be wiped clean, lubricated, and protected by a waterproof material shell, so dust, insects, rodents, etc. are not able to reach the machine.
The protection process must avoid oven damage damaged due to impacts, tampering and various abuse.
The place where the oven is located must be kept dry and protected from atmospheric agents.
Before oven operation is restored a careful preliminary examination of its integrity by specialized personnel must be carried out.

1.8.2 Oven decommissioning

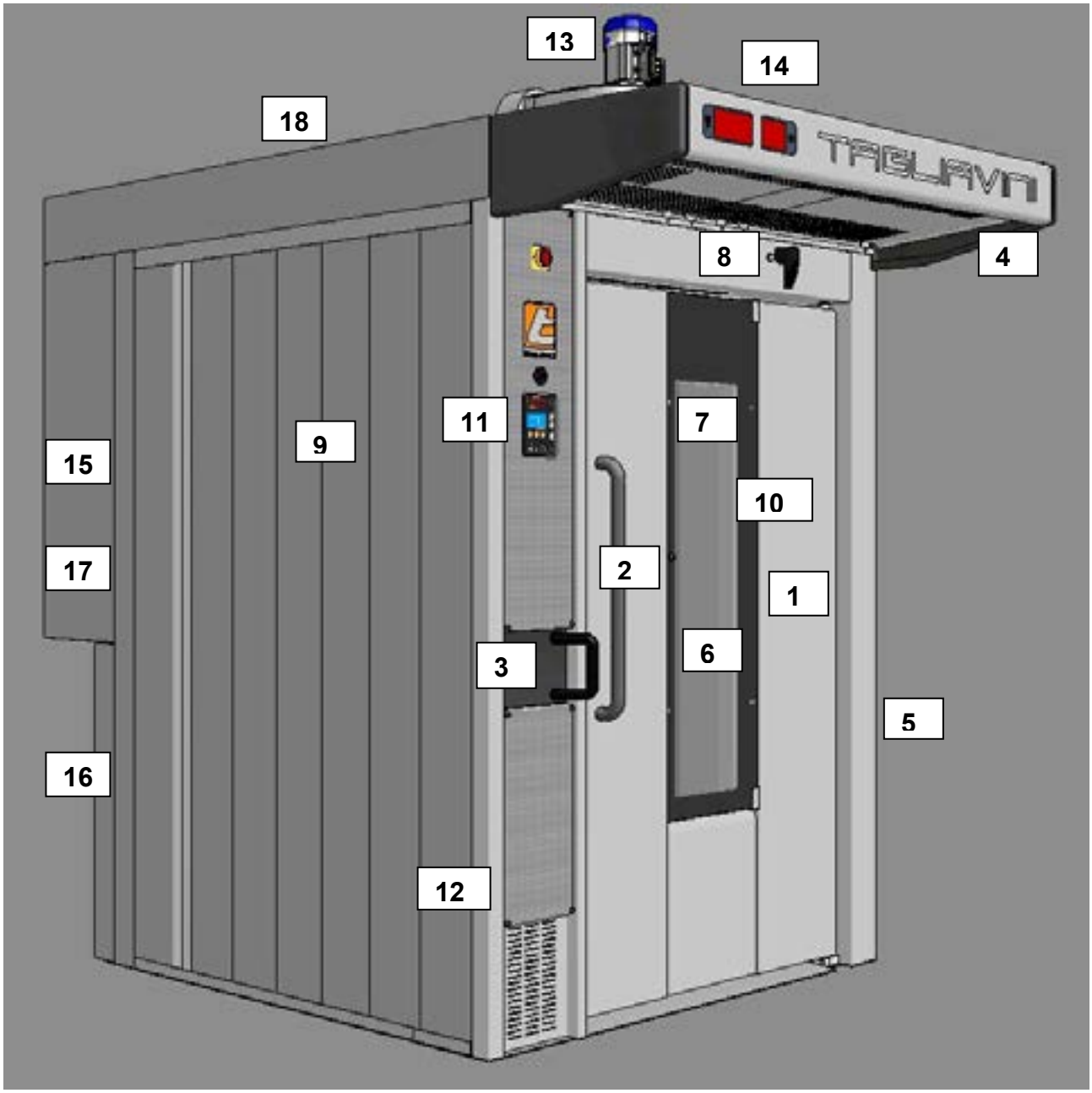
Oven decommissioning must be conducted by a specialist firm authorized for waste disposal.
The same firm will conduct oven dismantling by separating the materials by their type, and send them to a more appropriate final destination: recovery or storage in landfill.

2 Technical Characteristics

2.1 Oven description

SUITABLE FOR COOKING, AT TEMPERATURES NOT HIGHER THAN 280 C°, BREAD AND PASTRY PRODUCTS, EXCLUDING FLAMMABLE, EXPLOSIVE OR ALCOHOL-BASED PRODUCTS SUCH AS CHERRY, COGNAC, ANISE, ETC. , AND THOSE THAT MAY POSSES DANGEROUS CHARACTERISTICS (ENVIRONMENT POLLUTION IS ONE OTHER ASPECT) AS A RESULT OF TEMPERATURE INCREASE.

The product in question is a convection oven with a rotating carriage, which is suitable for cooking, at temperatures not higher than 280 °C, bread and pastry products, excluding flammable and explosive products and those that may posses dangerous characteristics (environmental pollution) as a result of temperature increase.
The oven in question, suitable for cooking bread and/or pastry in general, consists of an incombustible metal structure, creating a cooking chamber, in which a carriage is introduced suitable for tin support. The carriage revolves around a vertical axis so warm air would evenly bathe it.
This air has passed through previously, pushed by a suitable fan, a heat exchanger composed of a battery of armoured electrical resistors.
The carriage enters the cooking chamber and from here it's extracted through a door, provided with control device, a lock and a micro security device, which allows an automatic steam extractor ignition when the door is opened.
Insulation is achieved by using suitable mineral wool spacers interposed between the chamber and the coating. The coating is made form incombustible steel sheets.
In the chamber is provided with a forced draught valve for steam evacuation. This steam travels to the oven's hood. The hood is equipped with an steam aspirator. The steam is extracted from the room. Even the steam that would come out of the cooking chamber when the door is opened is extracted. The coil battery is driven by a thermoregulator inserted in the control panel which also controls the steam extractor and door opening. The hot air's flow inside the heat exchanger encounters a safety thermostat designed to detect combustion fumes is also mounted, set to 400 °C. The thermostat interrupts the power supply in case the safety temperature is accidentally reached.
Thermostat failure will cause armoured coil power supply interruption.
The electrical panel is placed in a specific container (IP 54 protection degree) located in the oven's left column. All furnace controls operate with low voltage.
The average life expectancy of the furnace is 10 years. Service operations are not provided during the furnace's operation life.
There are no general revisions during the life of the furnace.


13
14
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12

The oven is composed of the following components:

COOKING CHAMBER (7)
The cooking chamber is built entirely out of stainless steel, is hermetically sealed and adapted to contain the steam. It's enclosed in a thick thermal insulation. Inside the cooking chamber, in the upper part, the carriage rotation shaft is positioned. The shaft can be provided with a hook, lifting device or turntable. The vaporizer is placed in the rear part of the cooking chamber. It consists of overlapping cast iron elements . The adjustable hot air output louvres are positioned on the right side of the vaporiser, while the air return pipe is located on the left side.
The heat exchange chamber is located at the rear of the oven, behind the cooking chamber,where the coil batteries are housed (15) .

CARRIAGE INPUT DOOR (1)
It consists of a stainless steel structure, insulated on the inside, with thick glass on the inside and a hinged outside glass (6) in order to facilitate cleaning or lamps replacement, as the lamps illuminate the room(10). Door hinges are special hinges that raise during it's opening. The door is equipped with a special silicone rubber seal to prevent steam and heat escape from the cooking chamber. The door can be moved using an ergonomic handle (2); the door opening/closing lever (3) is positioned on the left column (12).

CARRIAGE MOTORIZED ROTATION(18)
The motor drive system is mounted on the upper part of the furnace, allowing carriage rotation during cooking. The motor drive system is composed of a geared motor mounted on an aluminium structure provided with bearings and greased fittings for rotating shaft lubrication.

HOT AIR RECIRCULATION FAN (17)
The fan generates hot air recirculation inside the cooking chamber inducing product baking; the air is sucked from the cooking chamber, and then is introduced into the heating compartment. Here the air travels through the heat exchanger (15) or the electrical coils. It follows the delivery channel into the cooking chamber and is injected through adjustable louvres. The recirculation fan can have 1 or 2 speeds.

FRONT
Consists of: two front columns (5 - 12), a protuberant hood (4) and a carriage access door into the cooking chamber (1). The two front columns are a wider, so as to contain the control panel, one being closer to the opposite side. The controls (11)are always located on the left-hand column.

SUCTION HOOD (4)
Entirely made out of stainless steel and large in size, the hood is equipped with a stainless steel, two-speed motor vapour extractor (13) able to suck up the excess steam emanating from the chamber, during carriage extraction. The suction hood, in addition to vapour collection from the oven opening, collects the excess baking chamber vapour during the cooking phase. A screen able to display cooking time and temperature may be mounted on the hood (14 - optional)

COATING(9)
The coating is made out of stainless steel panels. The long fibre mineral wool mattress insulation ensures low heat dispersal into the environment.

FRAMEWORK AND ELECTRICAL SYSTEM
Consists of an electronic control panel (3) placed on the left side of the front column and a control panel placed on the same column.
The electronic control unit manages all oven functionality including burner control, armoured coil control while the room temperature is kept constant. Above the control panel a USB port has been inserted in order to be able to insert recipes or update controller software.
The oven's electrical system is built in compliance with European Union in force regulations.

3. Installation standards

Before proceeding with oven set-up, make sure the doors allow furnace or bulky part passage, and make sure the establishment has been provided with:

3.1 Electrical Connection

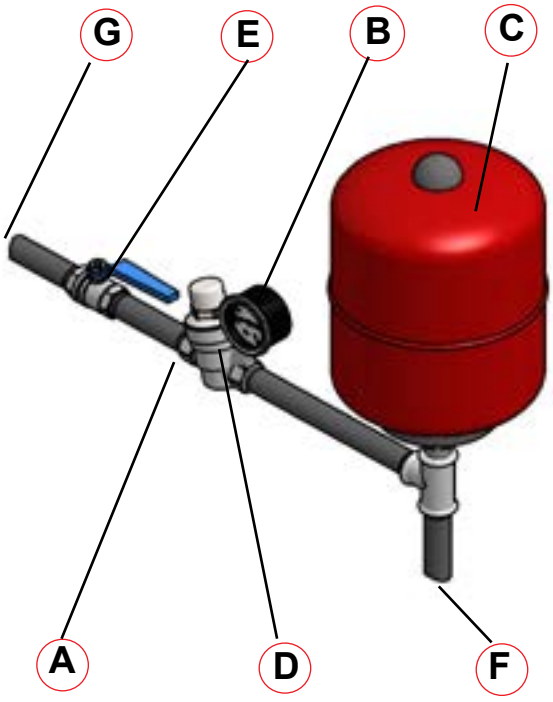
5-pole cable with earth and neutral, with a cross-section and insulation suitable for that particular installed power (see § 4.1), coercively provided with an upstream automatic circuit barker (RCD - residual current device)
The connection to the oven's circuit breaker should be made with an appropriate size cable (for sizing see the wiring diagram data), protected by a RCD (minimum 3 mm contact opening) placed in an easily accessible position on a wall. The RCD must have an adequate maximum furnace power carrying capacity and a breaking capacity suitable for assumed connection point short circuit current. In addition, provide the furnace with an equipotential circuit connection (general earthing of the building), using the appropriate terminal, identified by the symbol placed at the front bottom right-hand column of the furnace (minimum cable cross-section^2).

IMPORTANT: - connecting the appliance to a effective earthing system is essential. Check earthing system efficiency, and in case of doubt, inspect through a qualified person;
- do not pull on the electrical cables and keep them away from heat sources.

3.2 Water Supply Connection

G1/2 SS drinking water a tube with pressure between 1.5 and 2 bar, possibly obtained by installing a suitable pressure reducer. If the water hardness exceeds 12° F, a water softener is recommended to be installed upstream of the furnace connection;

A	Filter
B	Manometer (0÷5 bar)
C	5 dm^3 water storage tank
D	Pressure reducer
E	Ball valve
F	Oven
G	Network



N.B.: for a vaporiser and water system longer operating life, the use of water with a total hardness below twelve French degrees 12° F - 6.5° dH (German degrees) or 8.4° Ck (Clark degrees) is recommended. Using water softeners with ion-exchange resins temporary removes water hardness, but at the same time lowers PH. PH values lower than 7 indicate the acidic water therefore a corrosive water. Water acidity can be neutralised by polyphosphates that can be added using a suitable dispensing unit. We recommend in any case always to analyse the water using specialized personnel in order to avoid serious damage to oven parts and water system.

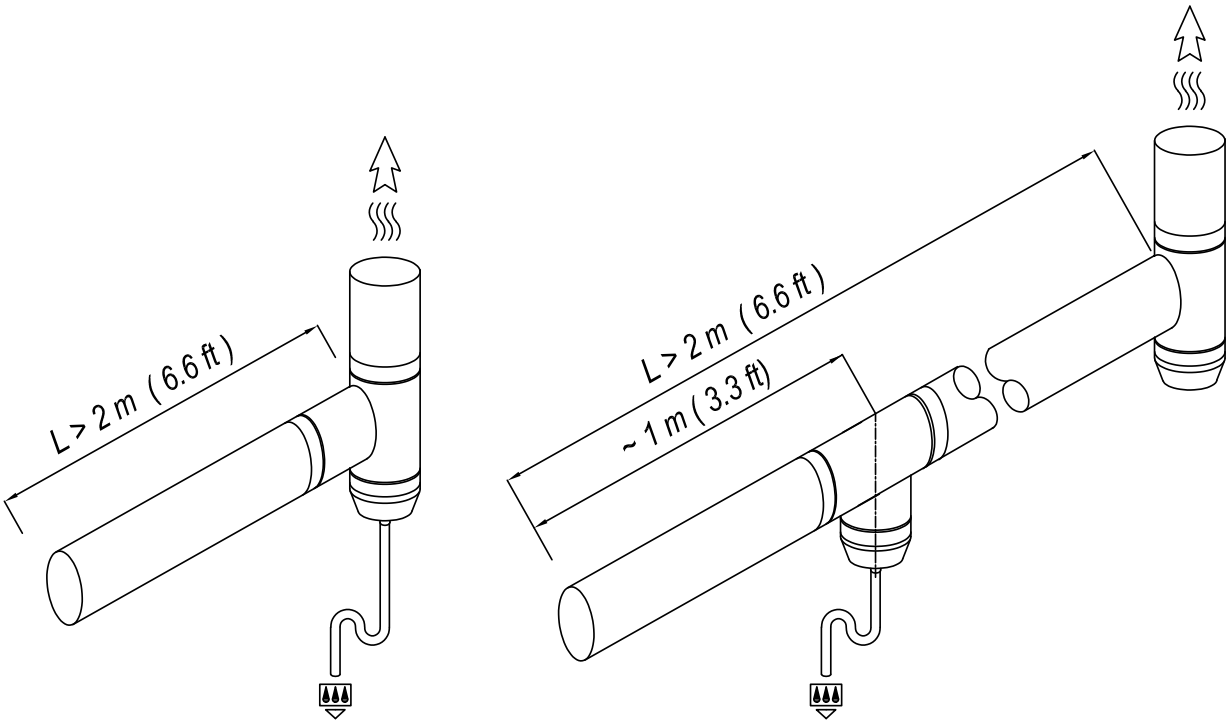
3.3 Overflow drain

Serves as a discharge for non vaporized water. The pipework must be made out of seamless galvanised iron, 60 mm diameter, placed flush with the floor as indicated in the connection plans. Keep in mind that the water discharged from vaporisers has a high temperature (80-90 °C) and in the case of steam generators, the discharged water/steam can even reach 120 °C.
The condensate drain pipe should not: have bottlenecks or reductions in diameter, have slopes less than 4 °, have an excessive length (greater than 2m). A siphon drain should be mounted at the tube's point of insertion into the sewer, to prevent the ascent of malodorous vapours.

3.4 Steam discharge

Make sure that discharge course wideness (curves, variations in cross section and slope etc.) are reduced to a minimum. Take care to ensure furnace connection to the chimney base has an upward trend with a minimum 5 % slope, and proper insulation in order to avoid damaging condensate, noise and excessive temperature.
The pipes must be made out of stainless steel and suitably insulated to avoid harmful condensate, noise and excessive temperature.
For whatever else not specified, follow the laws regulation. The pipe's diameter will have to remain constant throughout its length, its dimensions being larger or equal to the exhauster's exit diameter, a minimum vacuum of 15Pa (0.17 mbar, 1.7 mm H_2O) must be ensured at the base of the pipe.
For horizontal tube sections smaller than 2 meters insert a cup with condensate drain at the base of the vertical pipe. For horizontal tube sections larger than 2 meters insert after about 1 meter from the aspirator a cup for the condensate drain (see drawing).
The chimney must rise over the roof top at least two meters and be provided with an adequate chimney upwind.
Mixing oven exhaust pipe steams with fumes from other oven or combustion equipment is not recommended; it could create highly noxious gas apart from and also compromise the chimney draft.

ATTENTION:: in order to rule out any possible contact with the steam exhauster moving parts, the steam exhauster feeding must be provided with a rigidly fixed and impact resistant pipe with minimum length of 800 mm



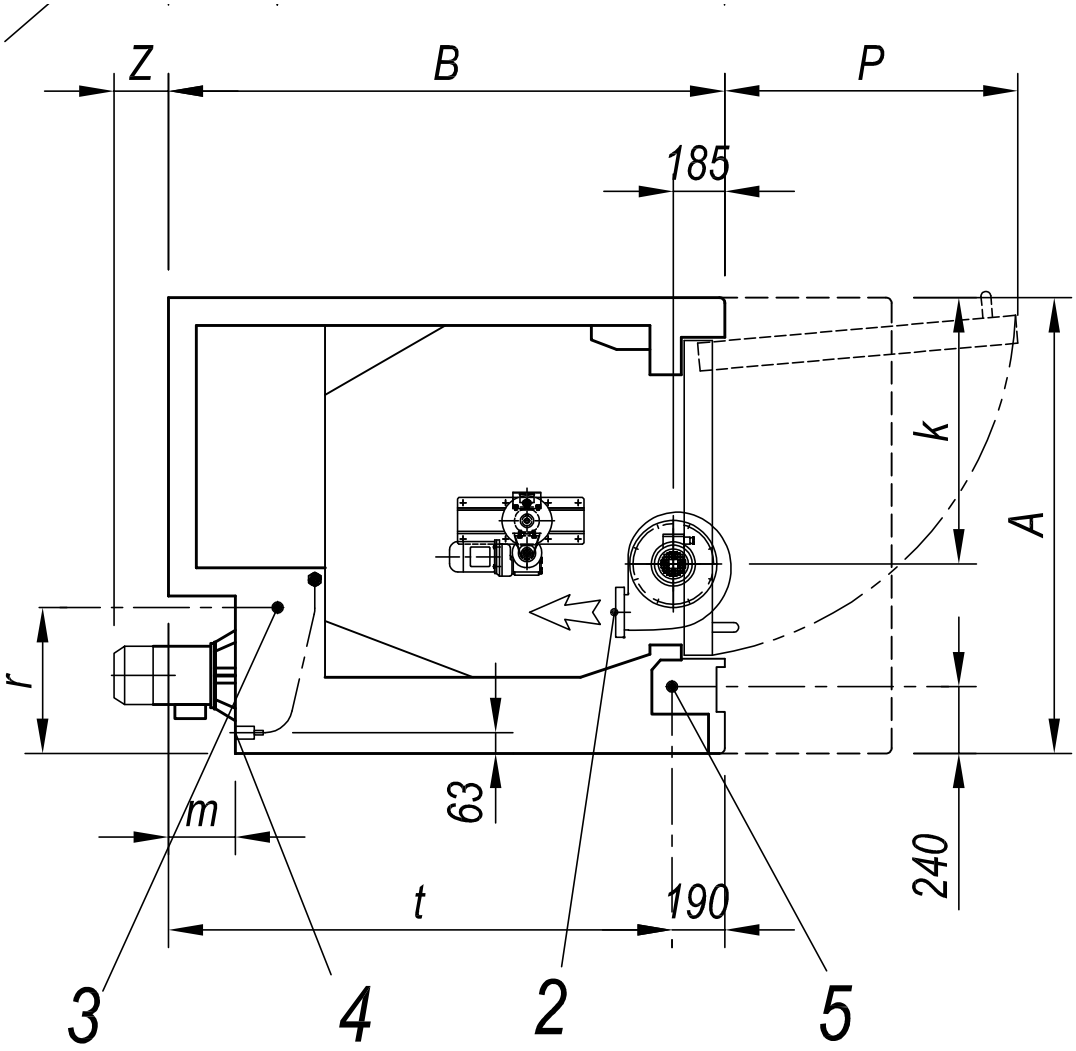
3.5 Establishment ventilation

• For electric heating models, the establishment must have ventilation slots greater or at least equal to the aspirator's carrying capacity. This can be obtained through a socket equipped with a protection grid facing towards the outside of at least 500 cm2. To this we must add the value obtained form other combustion equipment, air extractors, fume hoods or any thing that pulls air from the room in where the oven in question is installed.

4. Identification Page

4.1 Image of the oven

4.2 Oven general information



GENERAL TECHNICAL CHARACTERISTICS

Description	Data		Pos.
2 SPEED ASPIRATOR MOD. 250 (RT68 - RT88 - RT810)	Min. 950 rpm – 0.18 kW Max. 1480 rpm – 0.25 kW	Max. delivery capacity 1440 m³/h	2
2 SPEED ASPIRATOR MOD. 300 (RT812)	Min. 960 rpm – 0.37 kW Max. 1430 rpm – 0.55 kW	Max. delivery capacity 1730 m³/h	
WATER DRAIN CONNECTION	Ø60 mm flush with the floor Fluid max. temperature 120 °C		3
COLD WATER CONNECTION	Ø1/2" TUBE		4
NETWORK PRESSURE	1.5 ÷ 2 bar		
ELECTRICAL CONNECTION	H=2100		5
STANDARD ELECTRICAL VOLTAGE	400V 3N+T		

4.3 Oven model technical data

Dimmensions and mass		***RTE 68***	***RTE 88***	***RTE 810***	***RTE 812***	***Rif.***
Maximum span	mm	1450	1640	1640	1900	A
Depth	mm	1710	2060	2060	2370	B
Maximum height (including engines)	mm	2680	2680	2680	2730	C
Hood depth range	mm	2540	2910	2910	3230	D
Engine overhang at one speed	mm	-	80	80	80	Z
Engine overhang at two speeds	mm	-	180	180	180	Z
Open door overhang	mm	838	1054	1054	1054	P
Oven door passage size	mm	770x1875	1000x1875	1000x1875	1000x1875	
Biggest part dimensions	mm	450x1440x2100	515x1640x2100	515x1640x2100	630x1850x2260	
Total weight	kg	1300	1810	1810	1920	
Local minimal height	m	2,80	2,80	2,80	2,85	
Lift max. load (optional)	kg	400	400	400	500	

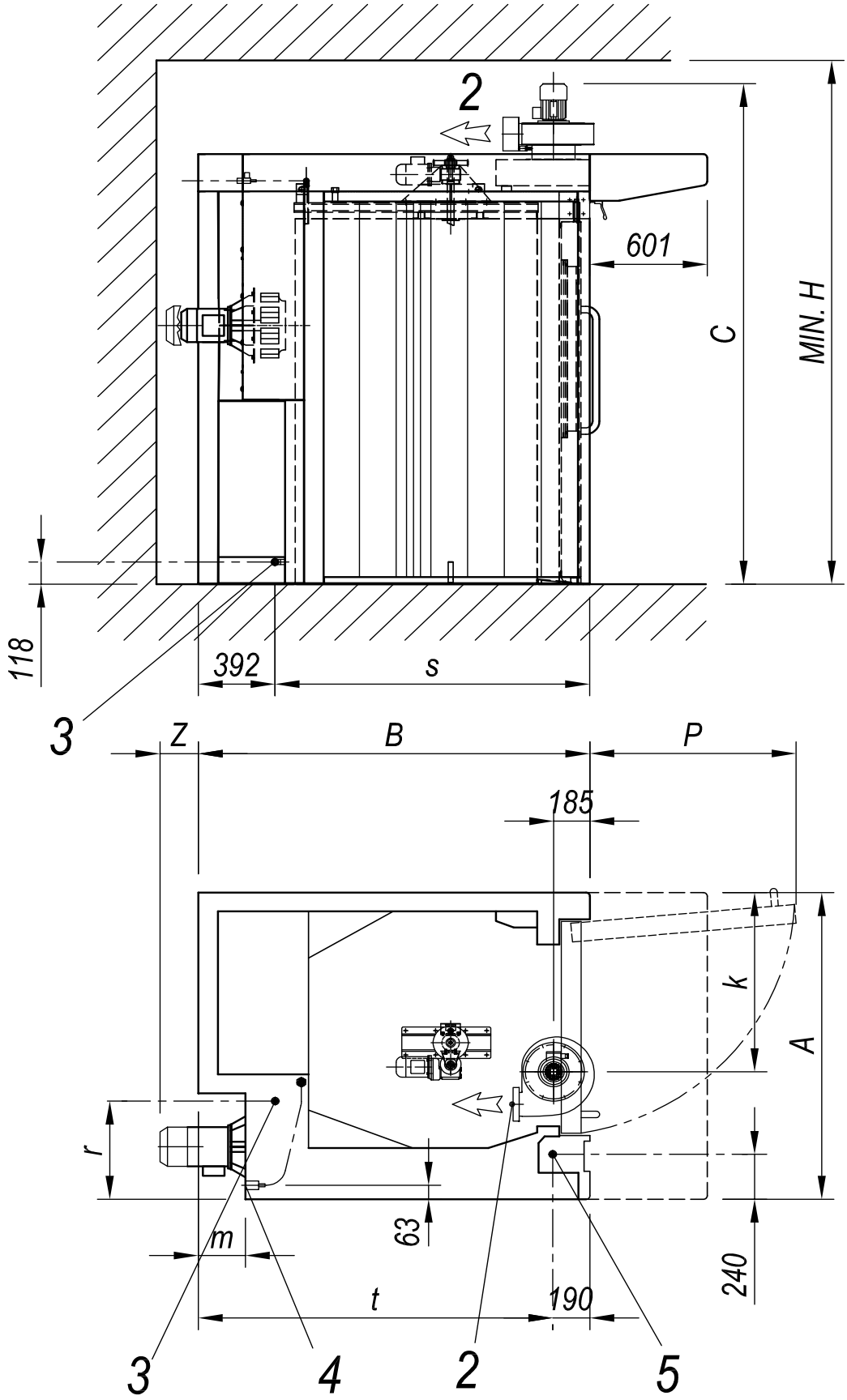
Conenctions		***RTE 68***	***RTE 88***	***RT E810***	***RTE 812***	***Rif.***
Hood vapour exhaust	Ø	170	170	170	230	2
	k	818	958	958	1114	
	height	2410	2410	2410	2430	
Overflow siphon drain	Ø	G1"	G1"	G1"	G1"	3
	r	425	525	525	510	
	s	1430	1610	1710	2000	
	height	120	120	120	120	
Water connection	Ø	G1/2"	G1/2"	G1/2"	G1/2"	4
	m	115	115	115	80	
	height	2340	2340	2340	2340	
Electrical connection	t	1700	1950	2050	2350	5
	height	2100	2100	2100	2100	

Energetic characteristics		***RTE68***	***RTE 88***	***RTE 810***	***RTE 812***
Std.mod. elect. resistor power	kW	36	45	54	72
Mod.elect. resistor power MAX	kW	45	63	67,5	90
Installed utility electrical power (air/hood recirculation motors)	kW	1.5	2,2	2,2	2.9
Oven operation max. temperature	C°	280	280	280	280

Dimmensions and mass		***RTE 68H***	***RTE 88H***	***RTE 810H***	***RTE 812H***	***Rif.***
Maximum span	mm	1450	1640	1640	1900	A
Depth	mm	1710	2060	2060	2370	B
Maximum height (including engines)	mm	2780	2780	2780	2830	C
Hood depth range	mm	2540	2910	2910	3230	B
Engine overhang at one speed	mm	-	80	80	80	Z
Engine overhang at two speeds	mm	-	180	180	180	Z
Open door overhang	mm	838	1054	1054	1054	P
Oven door passage size	mm	770x1975	1000x1975	1000x1975	1000x1975	
Biggest part dimensions	mm	450x1440x2200	515x1640x2200	515x1640x2200	630x1850x2200	
Total weight	kg	1480	2050	2050	2200	
Local minimal height	m	2,90	2,90	2,90	2,95	
Lift max. load (optional)	kg	400	400	400	500	

Conenctions		***RT 68H***	***RT 88H***	***RT 810H***	***RT 812H***	***Rif.***
Hood vapour exhaust	Ø	170	170	170	230	2
	k	818	958	958	1114	
	height	2510	2510	2510	2530	
Overflow siphon drain	Ø	G1"	G1"	G1"	G1"	3
	r	425	525	525	510	
	s	1430	1610	1710	2000	
	height	120	120	120	120	
Water connection	Ø	G1/2"	G1/2"	G1/2"	G1/2"	4
	m	115	115	115	80	
	height	2440	2440	2440	2440	
Electrical connection	t	1700	1950	2050	2350	5
	height	2200	2200	2200	2200	

Energetic characteristics		***RTE68H***	***RTE 88H***	***RTE 810H***	***RTE 812H***
Std.mod. elect. resistor power	kW	40.5	49.5	58.5	76.5
Mod.elect. resistor power MAX	kW	49.5	67.5	72	94.5
Installed utility electrical power (air/hood recirculation motors)	kW	1.5	2,2	2,2	2.9
Oven operation max. temperature	C°	280	280	280	280


2
601
C
MIN. H
118
392
s
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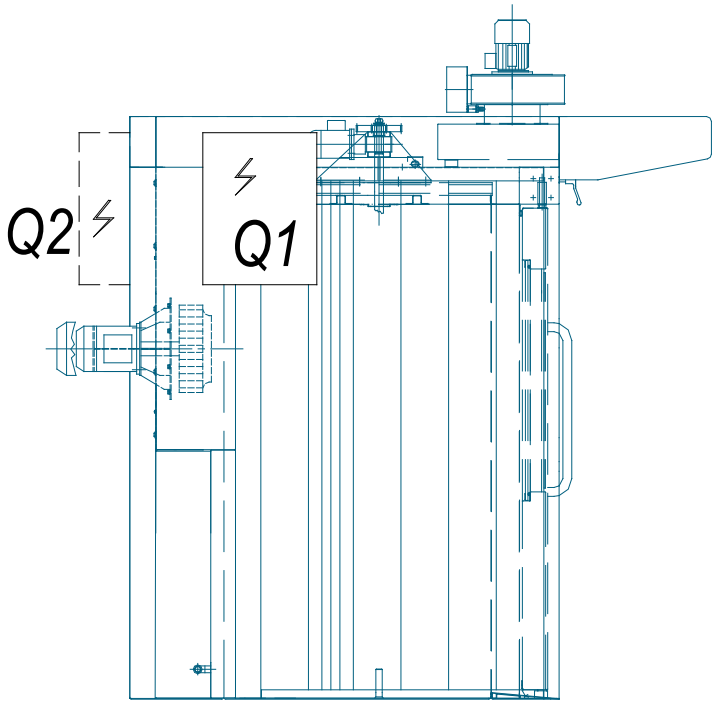
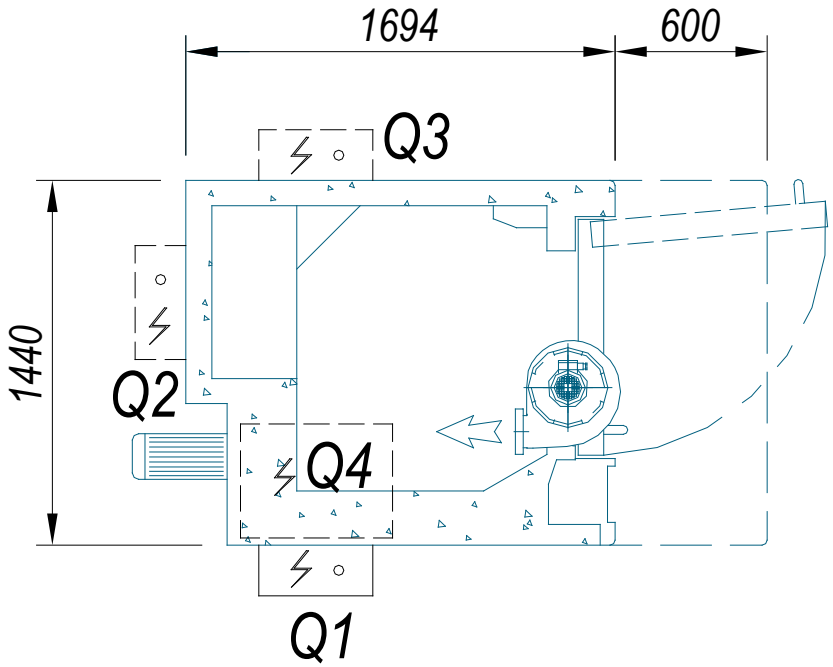
5

Electrical panel cabinet positioning possibilities





Aspirator rotation possibility VPA250 Oven models RT68 - RT88 - RT810

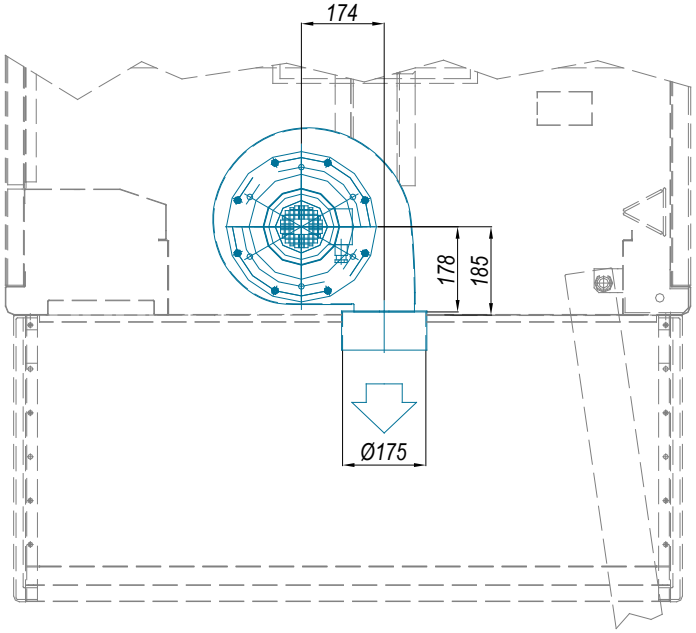


FIG. 1

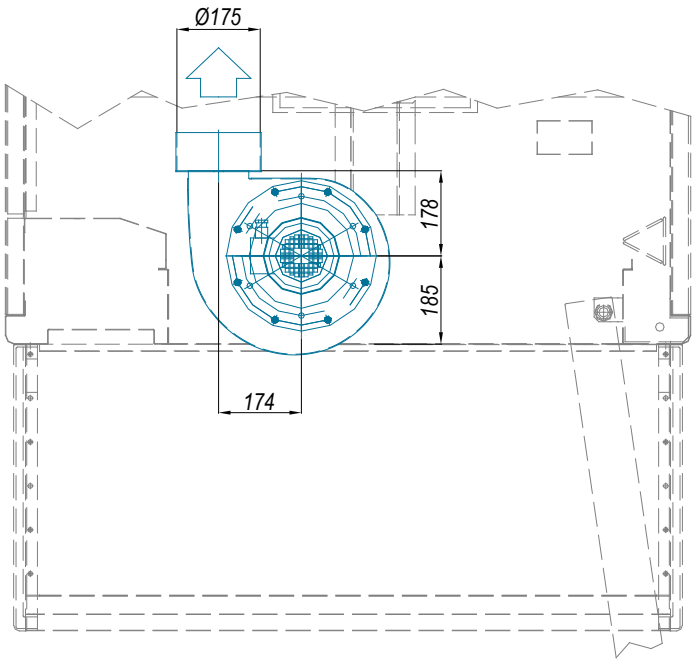


FIG. 2

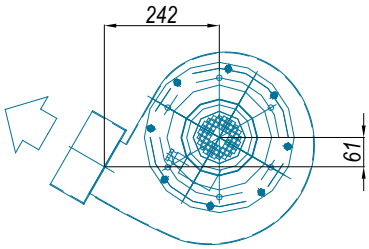


FIG. 3

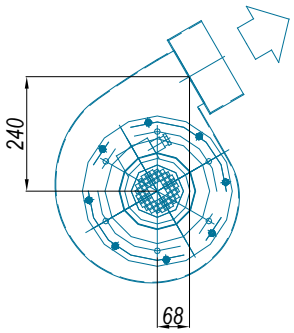


FIG. 4

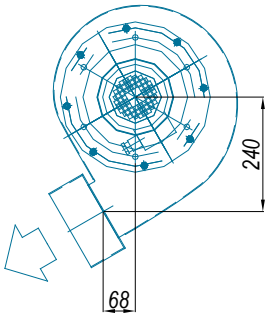


FIG. 5

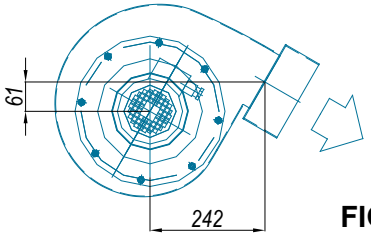


FIG. 6

Hood exhauster rotation possibility Oven model RT812

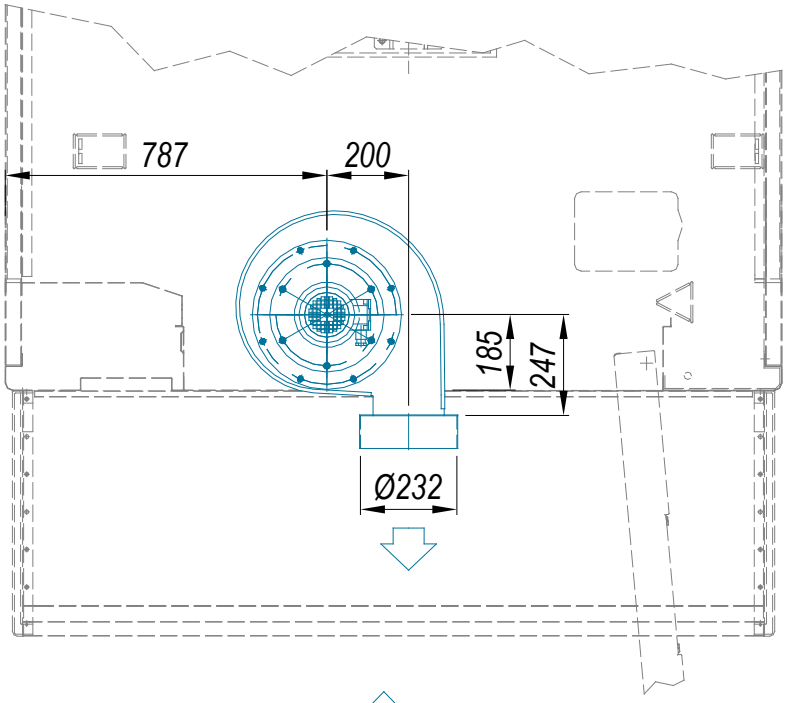


FIG. 1

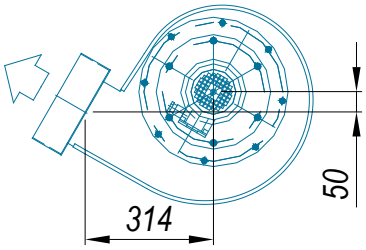


FIG. 3

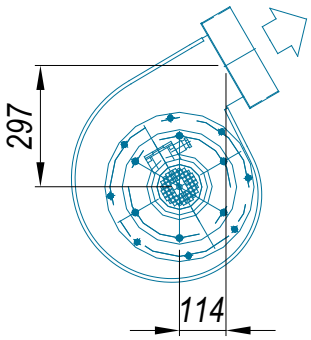


FIG. 4

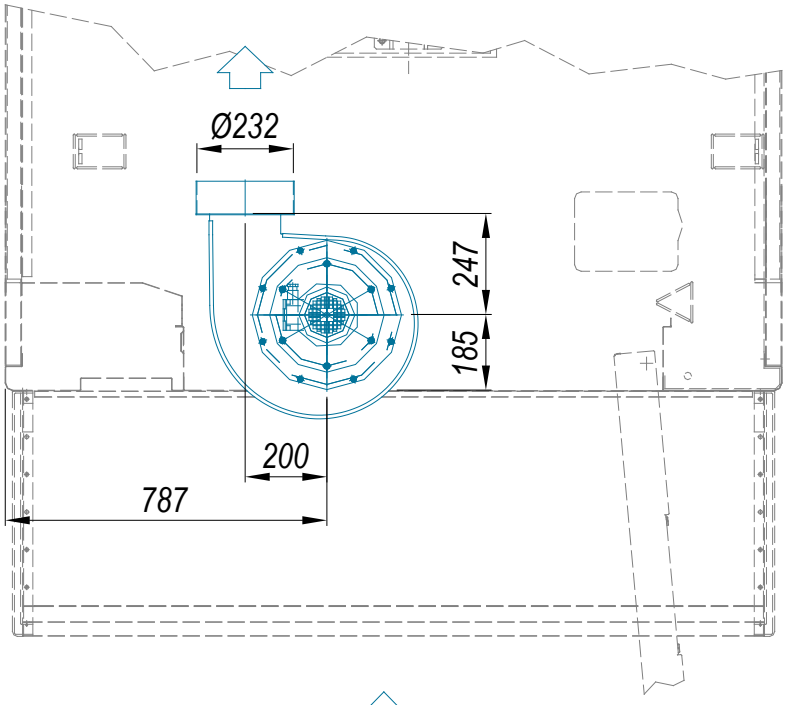


FIG. 2

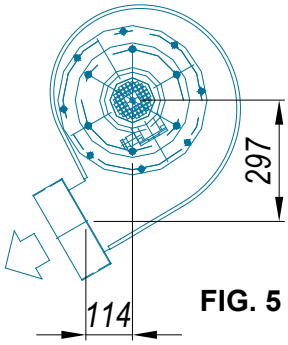


FIG. 5

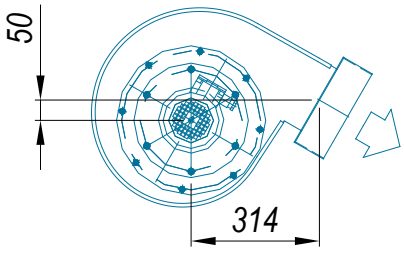
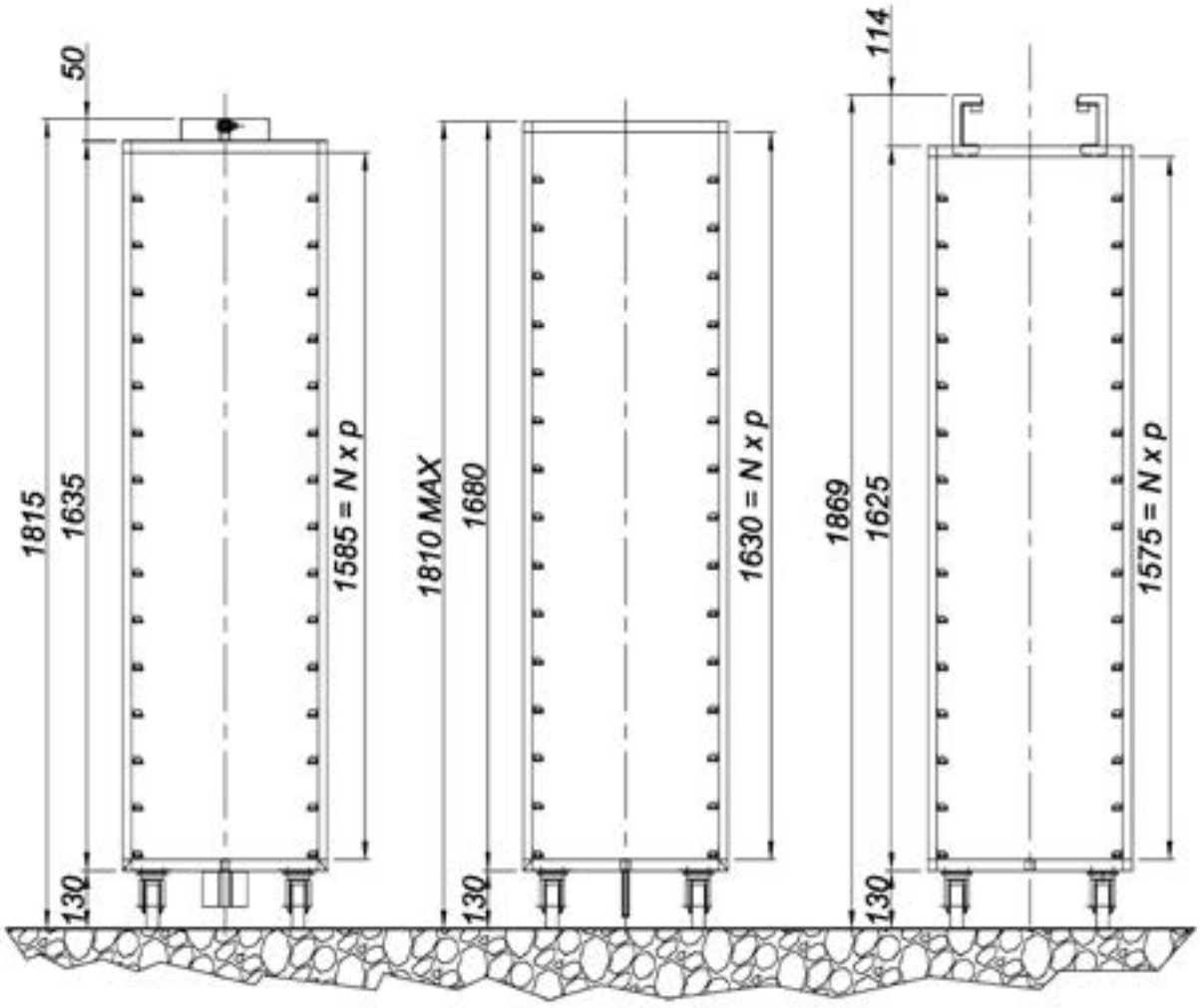


FIG. 6

4.4 Racks dimensions and characteristics

4.4.1 Racks dimensions and characteristics RT oven series

Hook version | Turntable version | elevator version

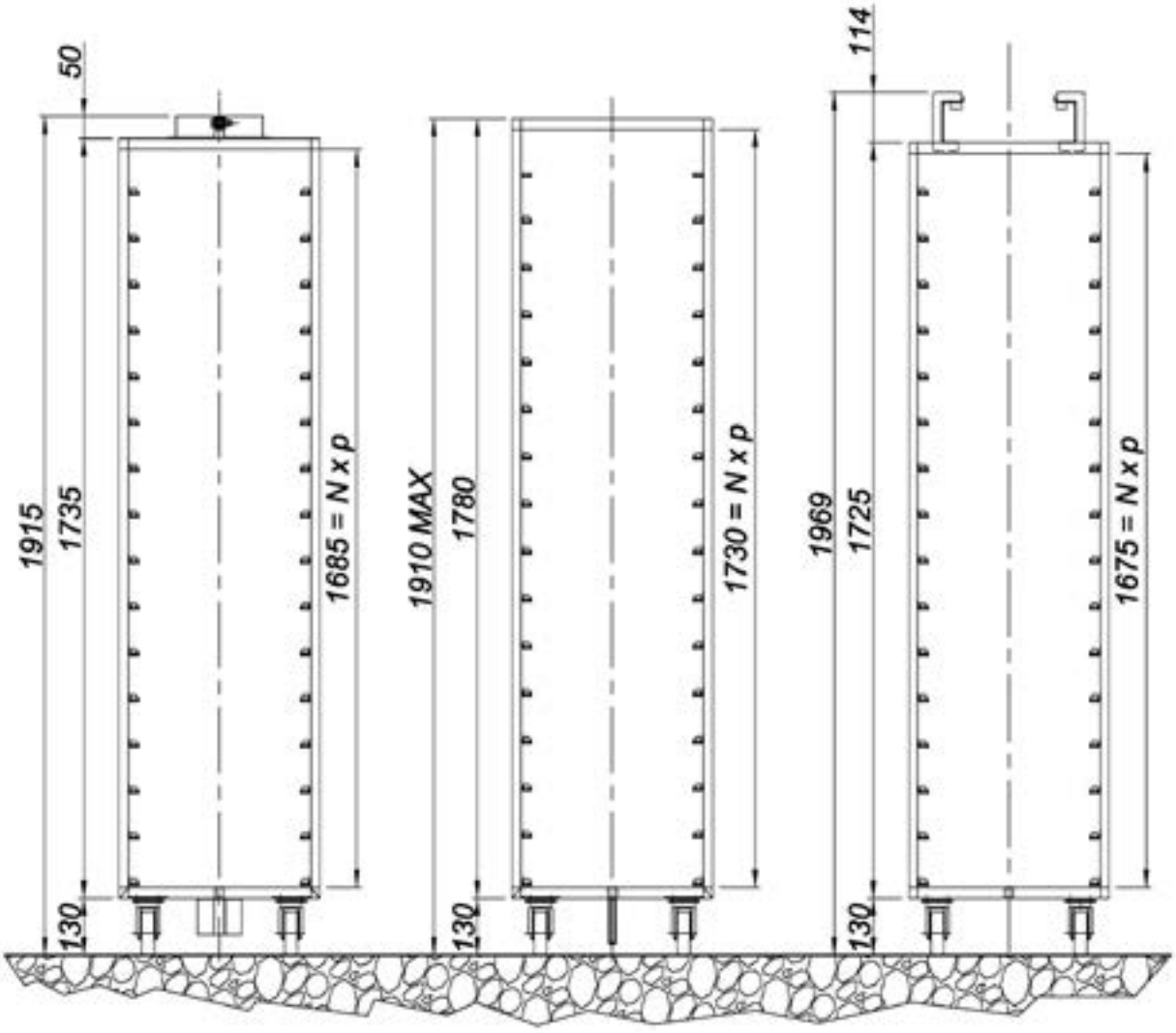


		Hook	Turntable	elevator
Bread or Pastry up to 60 mm (cooked)	N*	15	15	15
	p*	105 mm	107 mm	104 mm
Bread or Pastry up to 40 mm (cooked)	N*	18	18	18
	p*	87 mm	90 mm	87 mm
Cookies (average)	N*	20	20	20
	p*	78 mm	81 mm	78 mm

*N Number of deliveries
*p Guide pitch

4.4.2 Racks dimensions and characteristics RT "H" oven series

Hook version | Turntable version | elevator version



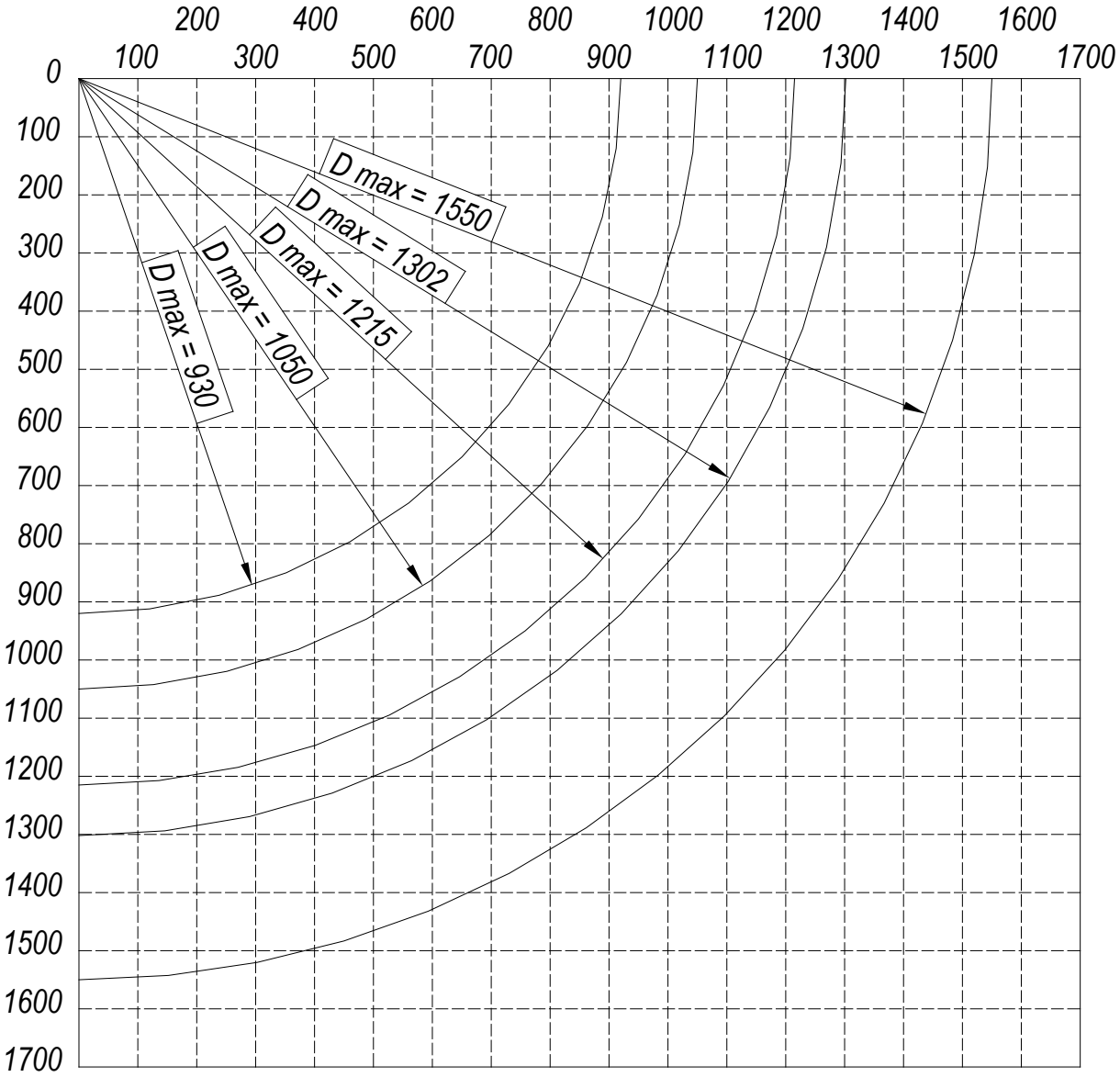
		Hook	Turntable	elevator
Bread or Pastry up to 60 mm (cooked)	N*	16	16	16
	p*	105 mm	107 mm	104 mm
Bread or Pastry up to 40 mm (cooked)	N*	19	19	19
	p*	87 mm	90 mm	87 mm
Cookies (average)	N*	21	21	21
	p*	78 mm	81 mm	78 mm

*N Number of deliveries
*p Guide pitch

4.4.1 Graphic verification of carriage rotation inside the oven

Diagonal of a bulky carriage able to rotate in the oven.

(D = $\sqrt{A^2 + B^2}$, A e B are the carriage sides)



RT 680 = D max 1050 RT 880 = D max 1215 RT 810 = D max 1302 RT 812 = D max 1550

Graph utilisation:
Using the horizontal scale, locate a side (in mm) of the carriage (A), using the vertical scale locate the other side (in mm) (B), intersect the vertical from (A) with the horizontal for (B): if the point of intersection is located inside the zone of maximum size, the zone being 920; the truck is able to rotate inside the oven

5 OVEN ASSEMBLY

ATTENTION: assembly and first oven start-up must be performed by personnel qualified and authorized by the TAGLIAVINI company.
During oven installation, concerned in force directives and legislation must be respected and abided, in particular the accident prevention regulations.

5.1 Oven assembly instructions

BEFORE STARTING THE INSTALLATION, THE TECHNICIAN MUST MAKE SURE THAT:

the floor is flat and made from heat-resistant materials;
walls adjacent to the furnace are not flammable, otherwise you must take adequate thermal precautions, for example, apply heat radiation. protections.

ASSEMBLY

unpack

check component integrity

as packaging materials (wood, nails, plastic etc.) are potential danger sources, make sure none are left in the vicinity of children and that they're stored in special collection sites, especially pollutants or non-biodegradable materials.

Position the oven taking care to respect minimum distances indicated in this manual

Assemble the components according to the instructions received from the company TAGLIAVINI, taking care in particular:
- to use gloves for assembly part handling;
- to perform element between with extreme care, thus minimizing steam loss, as steam could could be damaging.

Remove protective layer from metal sheets where necessary; if glue traces remain, use a suitable solvent and dry.

Seal junctions carefully with high temperature resistant silicone.

Place the thermocouple bulb in their special support as indicated by the company.

Always check that the bulb is always deeply introduced into its support.

Install the electrical system by carefully following the wiring diagram.

Do not obstruct ventilation of heat dissipation gaps or openings (such as those placed on the door and oven's front columns upper and lower sections)

ATTENTION: Rock wool used as an insulating material may cause irritation on contact with the skin and respiratory system. Use appropriate personal protective equipment including mask and gloves.

USER ADDRESSED INFORMATION

- Provide the user with information regarding the appliance, its operation and utilisation and the instruction booklet.
- Take note that changes to installation environment can influence air draft and steam exhaust

6 OVEN CONNECTION

6.1 Norms, technical regulations and directives

Connecting the oven to energy sources must be conducted in compliance with the rules presented below:
· in force law regulations regarding technical aspects;
· electricity and water supply directives and standard;
· in force safety rules:
· for Italy: Law 37/08

6.2 Furnace connection instructions

The oven must be installed in a room compliant with the following regulations.

IMPORTANT: the establishment where oven is installed must be complete with openings able to provide fumes aspirators with necessary air.
If the room where the furnace is operating, other combustion equipment and/or more air aspirators are installed, make sure that air inlet openings have been provided, their size being able to ensure proper combustion for all the equipment and air exchange rates suitable for the aspirators.

The oven bearing surface must be flat and suitable to support the loads within the prescribed safety margins. The walls adjacent to the oven should not contain flammable materials, otherwise implement adequate precautions such as heat radiation protections. Before the technical staff appointed to equipment installation arrives, the establishment must be provided with all the energy supply connections as indicated in the diagrams.

IMPORTANT: oven connection to power supply, water supply and fireplace exhaust must be carried out by professional technicians, capable of carrying out operations in compliance with high standard technical requirements and therefore assume full responsibility, releasing an appropriate declaration of conformity.

BEFORE EXECUTING THE CONNECTIONS, THE TECHNICIAN MUST MAKE SURE THAT:

- the establishment is compliant with in force regulations and is equipped, in particular, with a suitable air inlet suitable for an adequate air exchange rate needed by vapour aspirators;
- the unit's data plate is compatible with power and water supply values;
- the connections have executed as specified in this manual (electricity, water);
- fumes exhaust characteristics match with the requirements;
- utmost strict compliance with protection requirements is guaranteed.

7 FIRST START-UP (or after long inactivity periods)

7.1 First start-up o re-ignition after a long period of inactivity

After oven assembly, certain verifications should be performed such as motor correct rotation and chimney draft (for combustion ovens). First heating operation of the oven must be performed gradually, checking if flame quality is good and if fuel flow rate and draft are suitable to that oven model: with an open vapour extraction valve, raise oven temperature about 50° C every 30 minutes. The oven is ready for use when insulation and baking chamber contained moisture vaporization is complete.

Air recirculation endorser rotation direction

Carriage rotation direction

Hood aspirator rotation direction

7.2 Start-up

1) Operate the wall general switch (residual current device)
2) Insert the switch port locks placed in the electric panel.
3) Press the power button (see § 8 and 9): the lower display will indicate the set temperature, editable by specific buttons and the larger display will indicate the actual room temperature (usually inferior).
4) Press the button (see § 8 and 9) to power on the burner or coils to begin oven heating, once the set temperature has been reached, it will stabilize.
5) Check if the steam exhaust valve (see § 12.1 or 12.6) is closed (button pushed all the way or LED corresponding to access closed position).

On first daily power-up, after the oven is heated to desired temperature for about 30 minutes, the oven is ready for use.

ATTENTION: NEVER EXCEED 280°C.

ATTENTION: fumes are released after first heating. In order to avoid poisoning: properly ventilate the oven room and not stand in its vicinity.

IMPORTANT: When the oven operation comes to an end, we recommend to:

- close the water tap;
  and in case automatic operation is not used
- disconnect the oven's power supply by acting on the main switch.
  For subsequent ignitions set cooking desired temperature by using the control panel.

8 OVEN UTILISATION

8.1 Daily power-up and component use

DAILY POWER-UP

Power-on the furnace 30-40 minutes before you start baking, due to it's considerable size. It can be performed either manually or by means of programmed ignition. Once it has been powered on, the furnace will set itself to the set temperature and maintain it by turning setting coils/burner intervals. In any case it is necessary to open the main water valve, closed at the end of the previous session.
Once operating temperature has been reached, wait another 10-15 minutes before the first cooking in order to allow the oven to acquire an homogeneous thermal mass sufficient to ensure good cooking results.

LOADING INTO FURNACE- COOKING - UNLOADING FORM FURNACE

Before baking make sure, that the vapour exhaust valves are closed in order to make the vapour phase effective. It is recommended that you proceed with furnace loading always using a full carriage of pans. It is also recommended to perform carriage insertion into the oven as quickly as possible. During cooking do not open the door. The furnace unloading should be done with the use of special heat-resistant gloves.

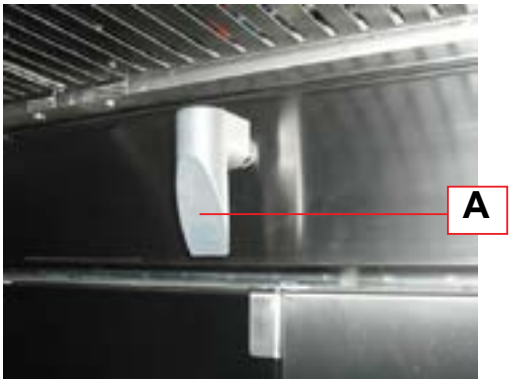
FUMES ASPIRATOR

The overlying hood is equipped with an extractor for vapour escaping from the oven door during carriage insertion and extraction operations. Vapours in the rooms are sucked into the hood through a stainless steel tube connected to the steam discharge valve, its lever being located in the upper part of the door. The steam valve is closed when the lever is pushed completely toward the oven and opened when the lever is pulled toward the operator. It is recommended that, during cooking, the steam aspirator operates at low speed only during carriage extraction from the oven. When the oven door is opened the steam aspirator will switch to high operating speed in order to limit vapour diffusion in the work area. The aspirator can be switched on even when the steam exhaust valve opens in order to dry the product.

STEAMER

The steam generator is heated by the hot air circulating in the oven. Steam production is obtained by introducing water supplied by the network to a solenoid valve activated by the controller's dedicated button (see §). Water is dispensed through a tube onto vertically arranged cast iron plates positioned in the cooking chamber's inner wall and from here it passes through all the plates until it arrives to the drain tray. From here the excess water is drained.

MANUAL STEAM DRAIN VALVES



The cooking chamber is provided with a vapour evacuation valve used accordingly to the cooked product. Its opening is highlighted by the control lever's (A) protuberant position, located on the oven door, while valve closing is achieved by pushing the control itself toward the oven until it stops. In addition to the two extreme positions you can get more openings, leaving the control lever in an intermediary positions, to allow a fair and balanced steam evacuation from the chamber and avoid the chamber's excessive cooling.

8.2 Shut down.

Must be performed manually and implies main water valve closing. In the operation's beginning the valve was open. Set cooking parameters to desired values (storable on digital computerized controller) before system shut down, parameters such as temperature and time. Imposed values will be the same at system start-up as they were when the system wash shut-down.

DURING THE NEXT SHUT DOWN IN ORDER TO END THE OPERATION CLOSE THE MAIN WATER VALVE AND DO NOT USE THE MAIN SWITCH TO INTERRUPT THE POWER SUPPLY TO AVOID CONTROLLER BACKUP BATTERY DISCHARGE.

9 ROUTINE AND SCHEDULED MAINTENANCE

The following information is intended to aid routine maintenance staff and users

By routine maintenance is intended all the operations carried out periodically in order to maintain efficiency and oven overall good condition, which do not require specific preparations and as such may be performed by non-specialised staff and, therefore, also by ordinary users and/or maintainers provided that this manual's instructions are scrupulously complied with.
Requirements regarding proper stainless steel part cleaning operations.
In order to ensure long life and good health to the oven's stainless steel parts it is essential to carry out effective and constant cleaning operations, especially for the parts that come most frequently in contact with substances considered aggressive to stainless steel.
In general the following operations are considered sufficient: washing with soap and water, a thorough rinsing with a water soaked cloth and a finally drying.
Good results are also obtained by washing the stainless surfaces using warm water and a mild dishware detergent.
Rinse operations may also be conducted using a water and sodium bicarbonate soaked cloth and by delicately and repeatedly running over the areas that need cleaning. Cleaning operations are composed of washing using a soft moistened cloth and a final drying phase (step particularly important for those areas where the water has an elevated hardness and leaves limestone deposits).

ATTENTION
Respect the points listed below in order to avoid stainless steel part problems like early decay and deterioration triggered by corrosive phenomenons:

- do not use scourers, brushes or abrasive discs made from other metals or alloys (e.g. , common steel, aluminium, brass, etc.) or tools that have previously cleaned other metals or alloys, which in addition to scratching the surface, would cause the contamination, with consequent antistatic stains. Spangles and stainless steel brushes are compatible as they do not cause surface contamination, but pay attention not to cause any scratches.
- do not use hydrochloric acid, sulphuric acid, muriatic acid and halogenated organic acids. Also avoid contact with hydrochloric acid vapours, like those emanating from floor washing . In general, direct use of cleaners containing chlorides on stainless steel should be avoided, if used at least provide short contact periods and conduct an abundant final rinse.
- do not use abrasive coated detergent powder that might compromise the aesthetics and, more generally, the surface finish quality (for example scotch brite finish).
- do not use detergents on silver or other metal alloys.

CAUTION: it is absolutely forbidden to wash the oven with water jets.

9.1 Basic safety standards

Please read the General safety rules (§ 1.6) and safety instructions (§ 11) paragraphs so that the user or routine maintainer can perform routine maintenance operations in absolute safety conditions.

IMPORTANT: All cleaning and maintenance interventions must be performed after:
· the oven's power supply has been disconencted;
· the water supply valve has been closed.

9.2 Cleaning interventions

9.2.1 Door cleaning

Clean the oven door weekly, or at every 60 operation hours, depending on baked products.

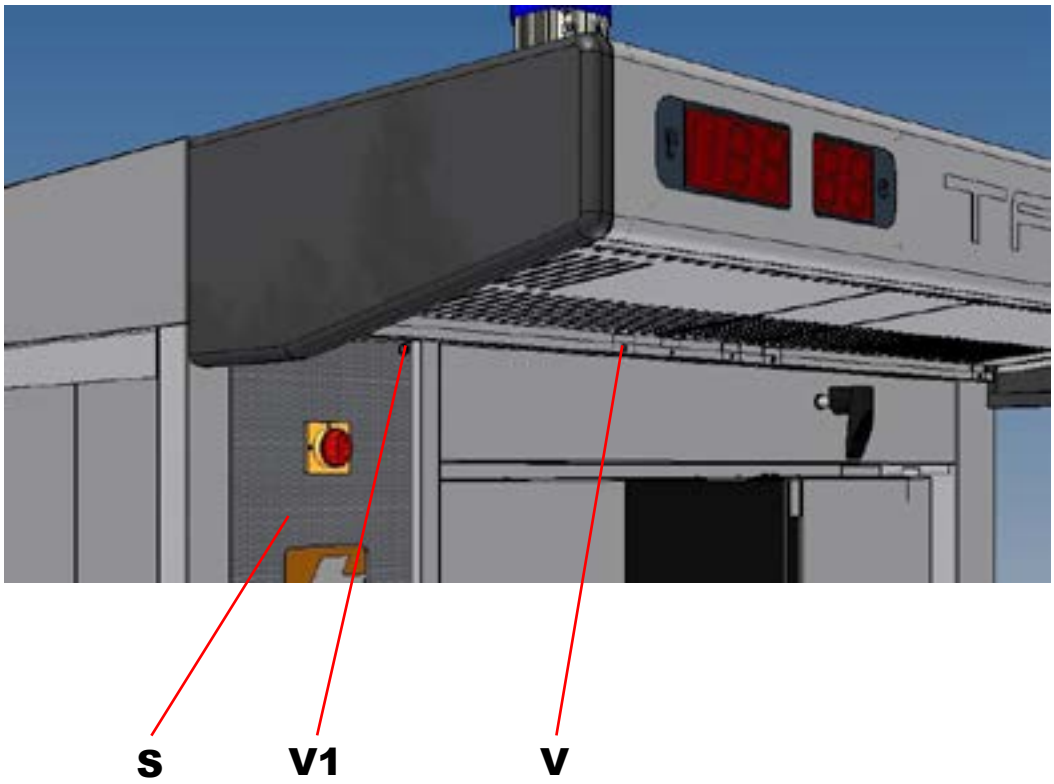
It is advisable that you wait some time after the oven's operation has been disabled to conduct washing operations. This manoeuvre should be carefully considered:
· Wait until the oven has cooled down because the inner room temperature can be very high and dangerous.
· Work with care as short circuits or thermal shocks may cause glass breaking.
For this purpose it is recommended to simply use a cloth soaked in liquid detergent or spray (use only suitable detergents to wash surfaces that may be in contact with food).
Always rinse surfaces using a cloth soaked in warm water (40-50 °C). Cold water could can cause the glass to break or crack. (see photo below)

Oven internal and external cleaning operations must be carried out using heat-resistant gloves, a soft cloth, warm water and detergent in oredr to remove dirt. Absolutely avoid the use of cold water because it could induce a high thermal shock and cause sudden glass shattering.

To clean the glass inside is enough to open with the key the external crystal and so you have access to the interior of the two crystals in order to clean them easily by following the procedures mentioned above.
With the external crystal is also open access to lamps and lighting on the socket and then you can proceed to a control or a replacement of any components not working.

9.2.2 Stainless steel front side cleaning

When cleaning the oven's metal front panel, except the two crankcase silk-screened parts, it is recommended that you use a stainless steel spray product that will simultaneously clean and polish the surfaces.
Before cleaning the front panel columns, remove and open the two lateral silk-screen crankcases, to prevent the stainless steel product of ruining the silk screen printing.
Cleaning operations are to carried out at least once every 3 months,
thoroughly clean the grills under the suction hood, that can be removed by unscrewing the "V" screws (see figure below).



9.2.3 Engine cleaning

To clean the engines, use a vacuum cleaner and carry out this operation every month.

9.2.4 Silk-screened and glazed part cleaning

When cleaning the oven's silk-screened and enamel parts (for example, the front panel silk-screened panels see part. S photo above), it is recommended that you use mild detergents and a soft cloth (do not use rough or abrasive cloths).
The silk-screened panel that houses the control units can be cleaned by unscrewing the V1 screws.
Cleaning operations must be carried out at least once a month trying to eliminate all traces of dirt before crystallizing,

9.2.5 Cleaning control units

When clean the oven's control units, it is recommended that you use mild detergents and a soft cloth (do not use rough or abrasive cloths).
Cleaning operations must be carried out at least once a month trying to eliminate all traces of dirt before crystallizing,

N.B. : do not use solvents to clean the control panels

9.2.6 Cooking chamber cleaning

Clean the parts in contact with the sealing paste the end of the shift or day. Use an aspirator and a water dampened cloth or products suitable for the food industry to remove bread or grease residues from the cooking chambers. Attach the cloth to the end of the carriage extracting rod in order to reach the bottom of the chamber.

ATTENTION: execute operations using gloves and if possibly when the oven is cool

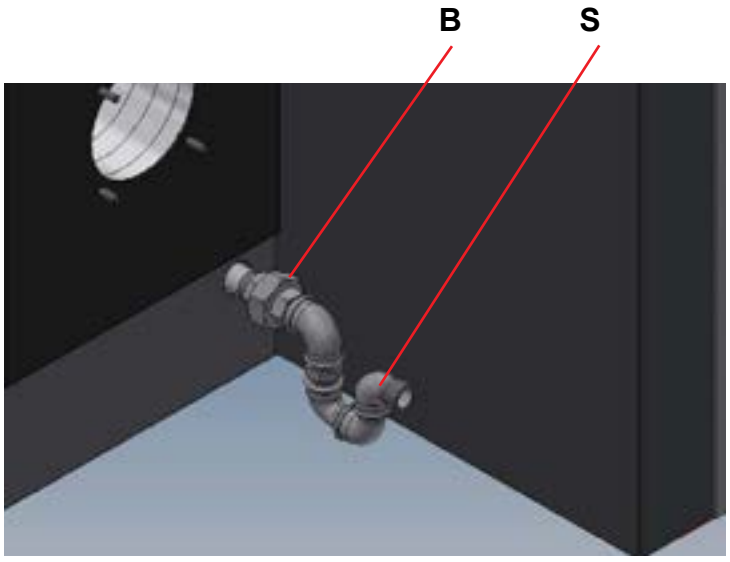
9.2.7 Pans and pan carriages cleaning

For pan cleaning use warm water (60 °C maximum) and a rag. Low concentration, moderate foam alkaline detergents can be used for pan cleaning because they do not contain aggressive substances. These detergents are designed to clean articles that may come in contact with food. It is obvious that in this case a thorough rinsing using tap water and and consequent drying must be performed. It is recommended not to use steam. Once the pan's non-adhesive coating wares off, entrust the pans to a specialized company that will provide coating regeneration.

ATTENTION: for carriage and tin use and maintenance, in particular tins treated with non-adhesive coating, it is recommended to refer to the instructions provided by the manufacturer or supplyer.

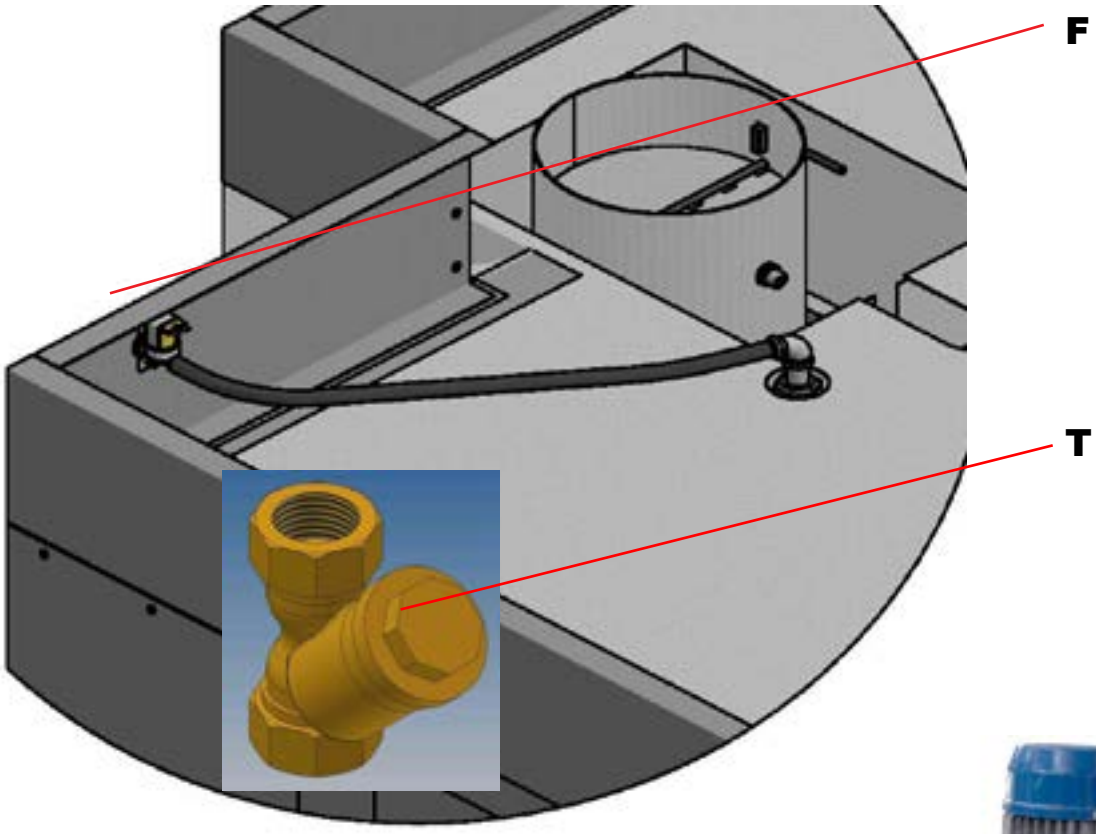
9.2.8 Steam generator exhaust cleaning (fig. Side)

Once every two months, or after every 500 working hours, the frequency varies according to the use of steam generators and the quality of the water used, clean the drain pipe (S) placed on the back of the oven on the left. unscrew the pipe union (B) and enter with a tool to clean the internal encrustations. Then remove the incrustations also from the fittings that make up the siphon, reassemble everything as at the origin, restoring the gaskets of the fittings



9.2.9 Water filter cleaning (figure below)

Once every two months, or after every 500 operation hours, the frequency is variable, based on steamer utilisation and used water quality, clean the water manifold filter (F). To achieve this, remove lower blocking panel thus accessing the valve compartment where the solenoid valve manifold is located,
unscrew the cap (T) and pull out the filter. Wash the filter using tap water and remove possible clogging, reassemble everything as it was originally. Before you reinstall the filter cap seal the filter's thread using Teflon.



9.3 Steam extraction hood

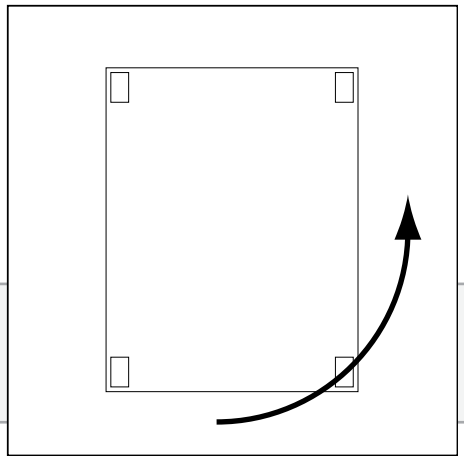
In case were the suction is not sufficient thus effectiveness being reduced, then an aspirator correct operation check must be conducted as well as an outlet duct cleaning. If the extractor shows signs of an irregular or slow rotation, it will be appropriate to find the improper operation cause and possibly replace the aspirator. To do this, after the condensate collection and drain tubes have been disconnected, disconnect the aspirator from the fumes suction hood's nozzle by unscrewing the appropriate screws.
For a simple impeller replacement (most of the times the cause for malfunctioning), or motor, just unscrew the nuts and pull the motor-impeller assembly, once removed the motor will be separated from the impeller and from the mounting flange. When cleaning the impeller avoid losing or moving the balance counterweights used for a silent aspirator rotation.

9.4 Carriage block inside the cooking chamber (due to power lack or other causes).

YOU MUST PAY THE UTMOST ATTENTION WHEN OPENING THE DOOR, STEAM RESIDUE LEAKAGE FROM THE COOKING CHAMBER IS POSSIBLE.

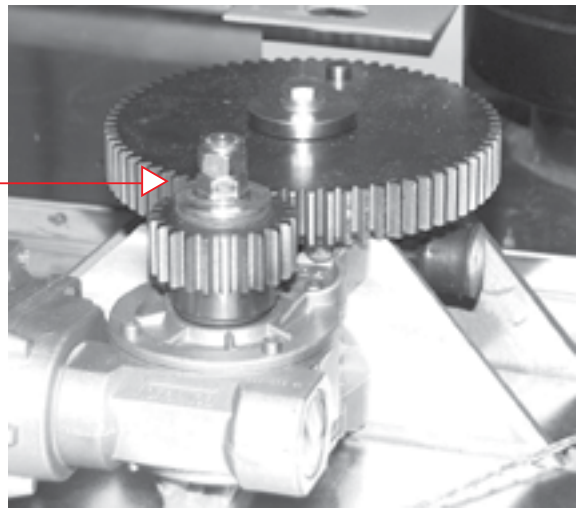
It is possible to extract a carriage that was possibly locked into the cooking chamber by performing these actions:

CHECK IF THE CARRIAGE'S ROTATION DIRECTION IS COUNTER-CLOCKWISE



1 Always turn the carriage in a counter-clockwise rotation direction until the problem's resolution

2 in case the clutch loosens up to the point of allowing the carriage's free rotation you will have to reset the operation, tightening the nut and position lock nut. A



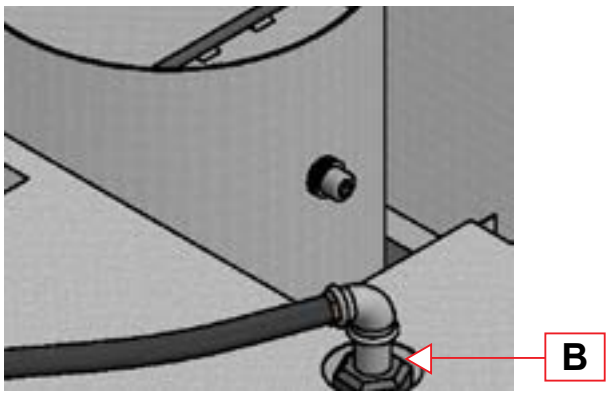
9.5 Steamer failure

As has already been said, the steamer's water supply tubes may become clogged by debris or calcareous deposits as time passes. In this case they must be disassembled and cleaned, operations that must also be carried out for the spray nozzles, using appropriate buffered solutions available on the market.

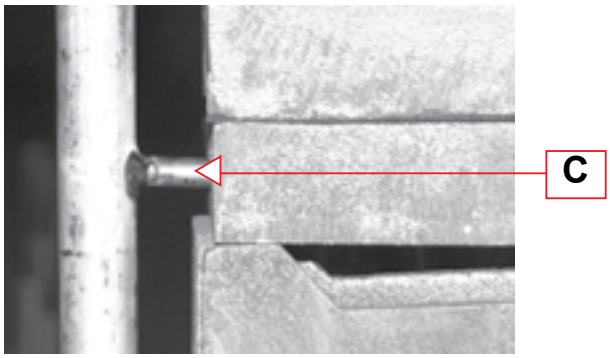
IF ABOVE MENTIONED INSPECTIONS ARE CARRIED OUT AND FOUND ANOMALIES PERSIST, IT WILL BE NECESSARY TO RESORT TO THE TAGLIAVINI'S SERVICE .

To remove the water supply tubes, the following operations must be carried out:

1 Unscrew the water fitting(pos. B).
Thus detaching the tube from the rest of the water system

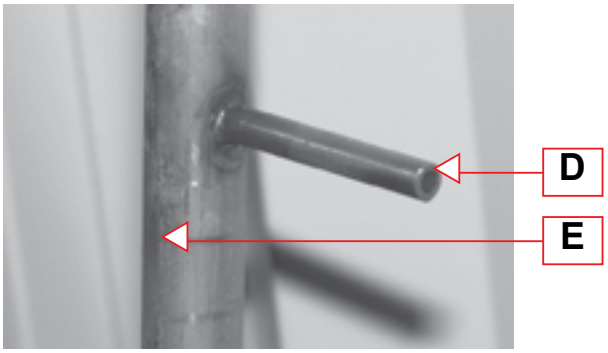


2 Pull out the nozzle assembly by removing the water delivery tube(pos. C)



3 Using a drill bit, having the same dimensions of the tube's internal dimensions, unclog the nozzles (pos. D) removing limestone obstructions

4 Before cleaning the nozzles the main tube must be cleaned by introducing a limescale remover into the pipe (pos. E)



9.6 Lamp replacement

The oven is equipped with interior lighting located on the main door.
To replace the lamps you must:

1. Open the external glass panel of the door via lock S using the special wrench C provided

2. At this point you may proceed with cleaning of glasses (both outside and inside)using luke warm water, with the oven cooled

CARRY OUT ALL CLEANING AND MAINTENANCE OPERATIONS WITH THE OVEN COOLED AND UNPLUGGED FROM THE MAINS

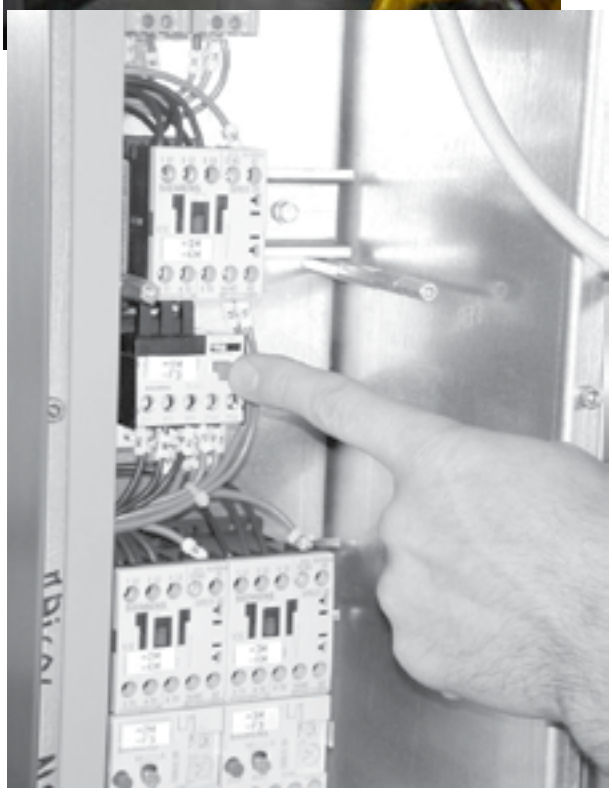
3. After you have opened the outer glass, you will be able to easily access the lamps and lamp supports; then, you can replace the lamp/lamps, being careful to avoid handling the lamps with naked hands to preserve their duration over time.

9.7 General electric panel access

DANGER OF DEATH
ANY OPERATION MUST BE CARRIED OUT WITH A DISCONNECTED POWER SUPPLY

1. Unscrew the locking front screws from the main panel

2. Remove the protective crankcase fastening front bolts in order to gain access to the main electrical panel



3. Electric motor magneto-thermal control switch operation restore example.

9.7.1 Additional power electric panel

DANGER OF DEATH

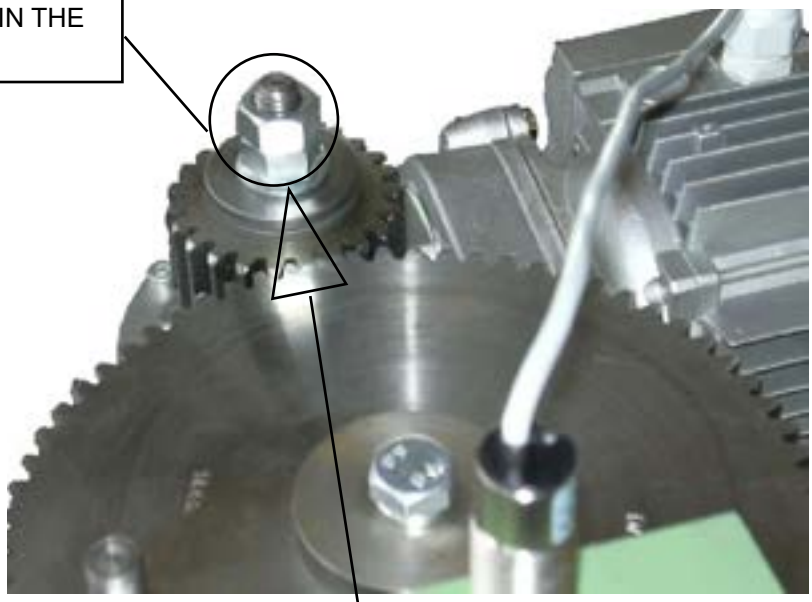
ANY OPERATION MUST BE CARRIED OUT WITH A DISCONNECTED POWER SUPPLY

1. Example of how to replace the fuses that protect the resistances in the supplementary panel

9.8 Motorization group friction adjustment

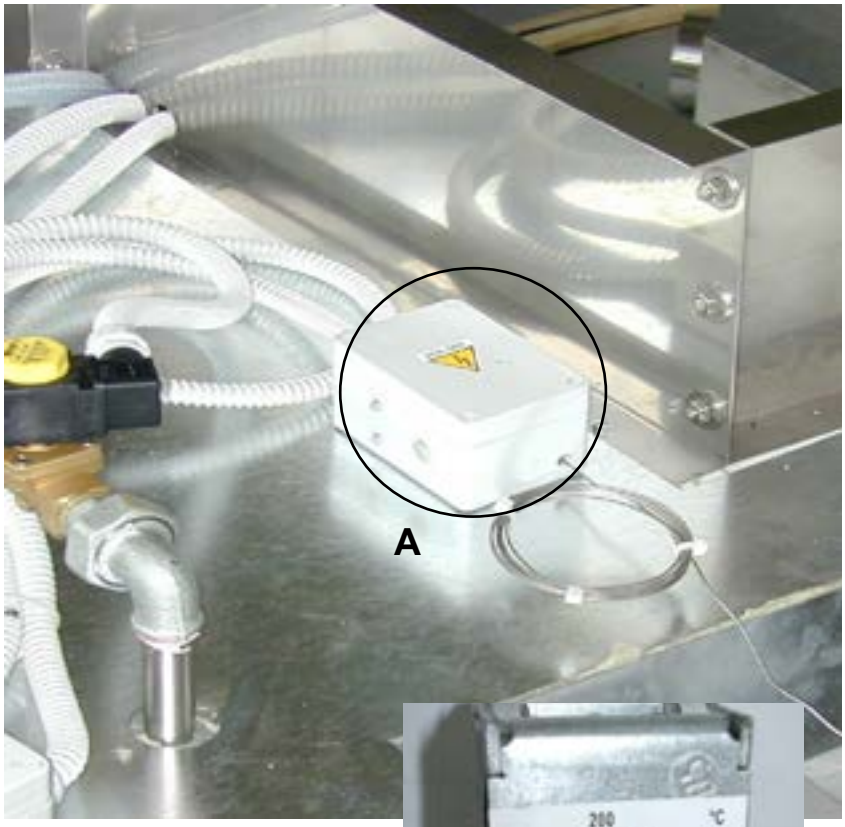
TIGHTEN USING A TORQUE WRENCH, USING TIGHTENING TORQUE (CM) INDICATED IN THE TABLE

Oven Model	***CM (Nm)***
RT812	**43,0**
RT810	**37,2**
RT88	**33,7**
RT68	**29,6**



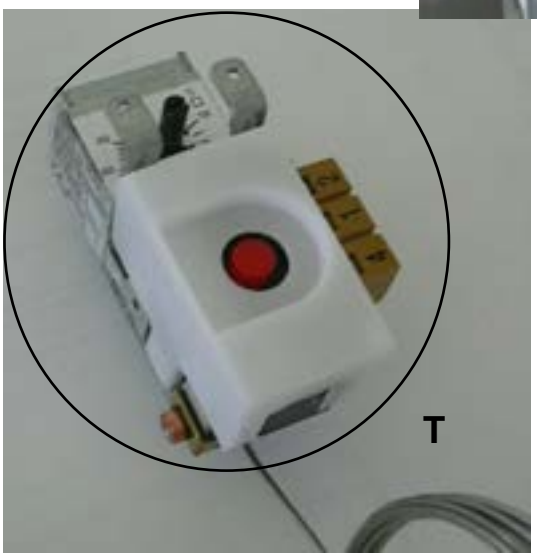
9.9 Security thermostat adjustment and reset

The plastic box (A) is placed above the furnace where fumes safety thermostat (T) is located



The fumes security temperature (380 °) is adjusted using a flat screwdriver

In case of fumes safety thermostat intervention;
to restore furnace operation press the red button of the thermostat



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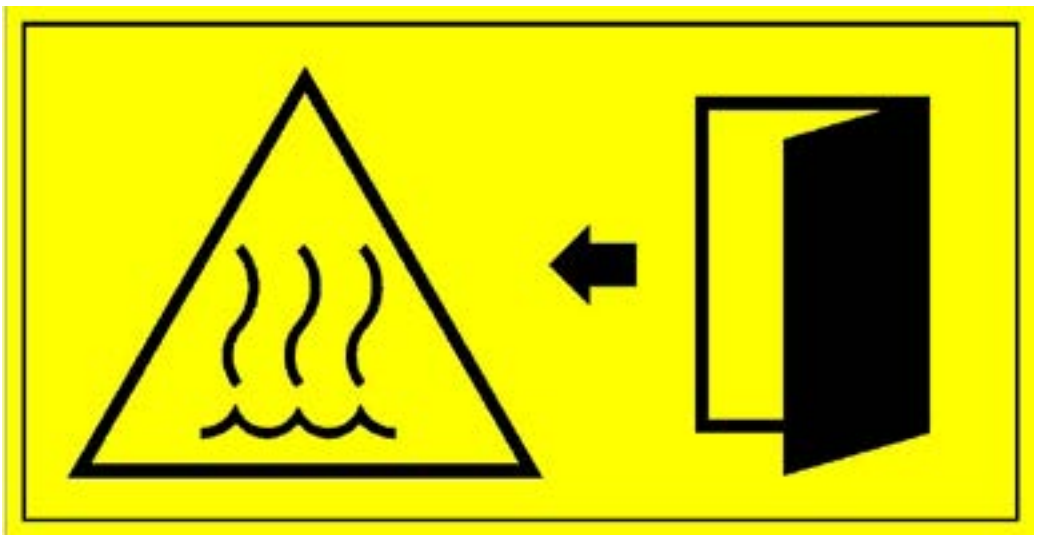
10 SAFETY

These pages provide the information necessary to maintain system safety and prevent possible injury (the oven was designed and built by respecting the European safety standards or other countries if required).
The oven should be used only by qualified personnel and instructed on its use.
The furnace was built with appropriate measures in order to ensure
the user's and maintenance staff's safety and health

10.1 Safety signs

The shape of the oven and the safety and protection devices adopted are such as to be able to consider the low oven
risk for the operators.
However, in order to further increase the security level of the kiln itself, signs have been set, of the type self-adhesive, near particularly dangerous areas or those with residual hazards, with appropriate warnings.
In case of deterioration or removal of such signs, the purchaser is obliged to immediately restore the signs with identical signs.
In any case, operators are strictly forbidden to remove or tamper with safety signs.

The figure on the side shows the pictogram for signaling the danger due to the presence of live electrical equipment that is fixed on the electrical panel door.
The symbol indicates that live electrical equipment can be inside the electrical cabinet of the oven. It is therefore mandatory for the operators to cut off the voltage, by means of a disconnecting device placed upstream of the switchboard or directly from the distribution board connected to the oven, before opening the electrical panel.



The figure shows the sign with pictograms for signaling the thermal hazards due to:

1. at the steam outlet from inside the cooking chamber when the door is opened and in absence of operation of the steam extractor. Extreme care is recommended during the opening of the door

The figure shows the pictogram, silk-screened on the door glass, for signaling the dangers of a thermal nature due to the temperatures reached by the oven in the door area and in the areas inside the cooking chamber when the door is open. The use of heat resistant gloves is mandatory (see § 10.2)

In burn on contact with solid parts risk operations, the operator must necessarily use appropriate P.P.E. (personal protective equipment) and devices consisting of: heat-resistant gloves. During inspections, the operator must be warned to keep an adequate safe distance avoiding to lean against the oven. When vapour escape occurs, the operator must lightly open the oven door before pulling the hot carriage from cooking chamber, allowing the aspirator to suck up the steam automatically on oven door opening, therefore definitively opening the door extract the carriage being careful not to touch the door frame.

10.2 Heat resistant gloves

These are special thermally insulated gloves that must be worn by the operator prior to hot pan extraction.

10.3 Clothing

It is recommended that operators do not wear, during work, articles of clothing that can get caught or hooked with ease: jackets with sleeves long sleeves, hanging scarves or ties, etc.
It is also recommended, that people with long hair do not leave it loose but to gather it.

10.4 Residual hazards

The machine's residual hazards are inherent to its operation and are thermal in nature, in particular in loading and unloading operations and cooking control.
Residual hazards:

1. Danger of burns caused by the baking chambers and door metal supports when the operator introduces and extracts the product;
2. Danger of burns caused by door metal support and glass during product close control during cooking;
3. Danger of burns caused by vapour escape from the cooking chambers when the doors are opened during product extraction;
4. Machine part projection danger due to door glass possible breaking.

- **noise**- : the oven was designed and constructed in such a way that risks resulting from noise emission are reduced to a minimum.
  From measurements carried out on a Rotor series oven under the most unfavourable operating conditions, an acoustic pressure continuous leve (A)

  INFERIOR to 70 dB (A).

  The measurement was performed at 1.6 m height from the ground and in 1 m from the front panel

11. Troubleshooting and possible immediate interventions

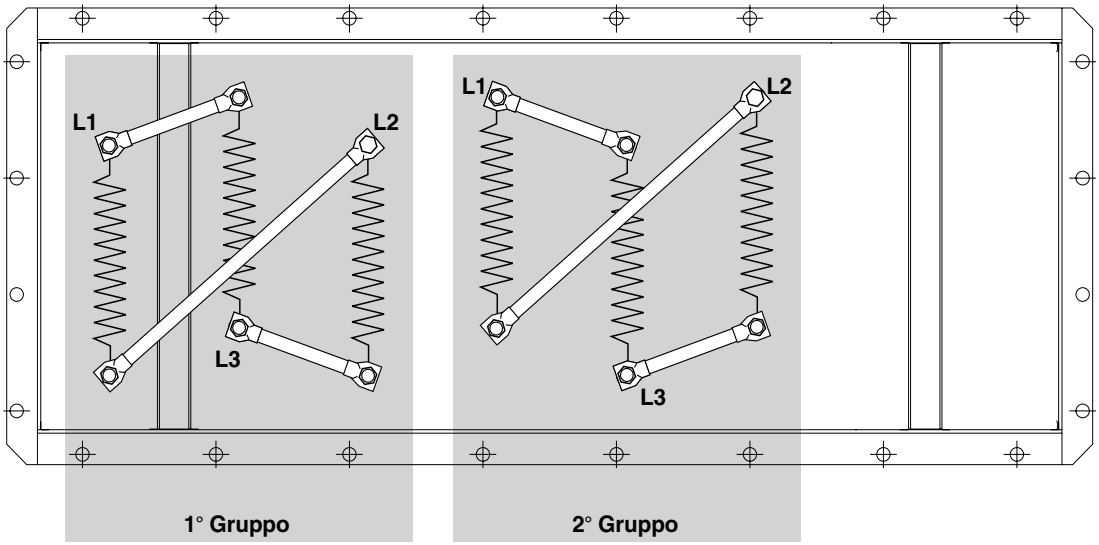
PROBLEM	CAUSE	SOLUTIONS
The oven does not get hot or it is slowly heated	Main switch	Make sure that the on/off switch and the residual current device is placed upstream of the oven, they are properly plugged in and the power supply cables are connected to the oven
	Main protection fuses interrupted	Check the main protection fuse continuity and if faulty, replace
	One or more transformer protection fuses interrupted.	Check cause and replace blown fuses (reset tripped circuit breaker or replace if faulty)
	One or more circuit breakers in incorrect position.	Check if the circuit breakers are in operational position: in not, set them in the "I" position.
	Power supply unit is not working	Check connection and power supply cables, and replace the cable or replace the card if needed.
	Control unit fuse interrupted	Replace it
	Control unit set to programmed start-up	Make sure the chamber controller is adjusted to "ON" position and programmed start-up si disabled
	Alarm signals displayed in the control unit	see alarm instructions § 13.8
	Safety thermostat disconnected;	Check if the safety thermostat has been tampered with (pos. 2 §12.1) and, if that is the case, reset it by pressing the red button under the hole on the box .
	Door limit switch not engaged.	Check the door's limit switch found in the lower right corner. When the door closes the limit switch is squeezed. If faulty, replace.
	Electrical connections interruption	Check electrical connection continuity

PROBLEM	CAUSE	SOLUTIONS
Tripped general switch or circuit breaker	Current leakage to the ground	look for this dispersion to avoid serious dangers when using the oven. Since it is possible the contact occurred inside a user that can be disabled, you must first trip the main wall switch (or or circuit breaker). In case does it dose not remain in off position , the battery resistor need to be power off, disconnecting the power supply from the oven's E.P. (electrical panel) and restore the main switch. In case does it dose not remain in off position again, the dispersion is not interruptible, and therefore, you will need the intervention of an electrician. If the power stays engaged it will be necessary to turn off all resistors batteries with for 10 minutes until one of them will not cause the general switch release: the corresponding user will be responsible for the dispersion toward earth, and therefore will not be turned on before the repair. In any case, after these inspections have been carried out, you will be required to notify TAGLIAVINI ASSISTANCE as soon as possible with all necessary data.
Uneven cooking	Fan air recirculation operation	Check if the recirculating air fan (pos. 11 §12.1) is operational and it's rotation direction corresponds to the one indicated by the arrow.
	Operation carriage rotation geared motor	Make sure the carriage rotation geared motor (pos. 10 §12.1) is operational and it's rotation direction corresponds to the one indicated by the arrow.
	Outgoing louvre adjustment	Check that outgoing air louvres are compliant with the dimensions indicated in §, if different, restore to factory size.
	Faulty temperature probe	check probe operation and if defective, replace

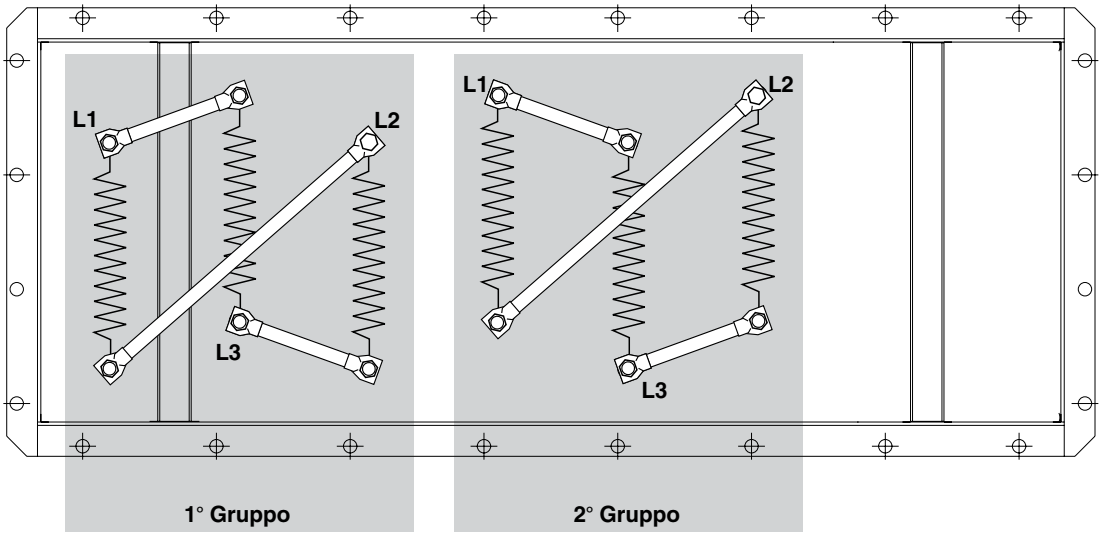
PROBLEM	CAUSE	SOLUTIONS
The oven does not emit steam	Steamer operation has been disabled form the control panel	Check if steamer operation has been disabled form the control panel
	Lack of water	Check if the water valve is open and the water reaches the steamer's solenoid valves
	Dirty filter	Clean the filter on the water manifold
	Solenoid valve not working	Check valve correct operation, if not, replace it
	Steamer covered with limestone	Check steamer condition, if covered with limestone deposits clean or replace
	Spray tube clogged	Check the steamer's spray tube status. If clogged or dirty, clean it
	Clogged steamer drain	Clean the steamer's non-vaporised water drain
	Steam valve open, locked or faulty	Close the steam drain valve when dispersing steam, check its good functioning. In fact, if the valve was only partially open, the steam will spurt out from the supply duct without reaching the baking chambers
	Faulty control unit	Check the correct operation of the control unit; if faulty replace
	Power unit faulty	Check the correct operation of the power unit placed inside the column; if faulty replace
	220Vac electric system' protection fuse F1 interrupted	Determine the cause and replace the 220Vac electric system' protection fuse
Oven steam with traces of red rust	Presence of oxides in the water	Install a water softener upstream of the oven's hydraulic system
	Aggressive,acidic water (corrosive)	Check the steamer's supply water quality. Uncontrolled water softeners utilisation may be the cause of acidic water. Eliminate water acidity

PROBLEM	CAUSE	SOLUTIONS
The vapour aspirator does not work	Vapour aspirator circuit breaker tampered with or faulty	Check if the vapour aspirator circuit breaker has been tampered with or faulty; if faulty replace, if tampered with check cause before resetting.
	Vapour aspirator connector failure	Check if the Vapour aspirator connector receives input signals and if not than it's fault; if faulty replace
	Vapour aspirator electric motor failure	Replace it
	Electrical connections interruption	Check electrical connection continuity
Oven lighting failure	Burned lamps.	Replace them (see § 9.3)
	Transformer failure	Replace it
	Interrupted electrical connections	Check the electrical connections and light power supply cables
	Faulty control unit	Check the correct operation of the control unit; if faulty replace
	Power unit faulty	Check the correct operation of the power unit placed inside the column; if faulty replace
Water presence on the oven's platform	Clogged non vaporized water pipe drain	Clean or replace the non vaporised water drain pipes
	Hydraulic system leaks	Check the hydraulic system's sealing: fittings, hose clamps, pipes, solenoid valves. Replace defective parts.
Vapour aspirator vibrations and noise	Foreign objects in the impeller	Remove any foreign objects. Before carrying out aspirator operations, disconnect the oven's power supply and operate with extreme caution.
	Worn engine bearings	Replace the motor.
Air recirculation fan noise and vibrations	Foreign objects in the impeller	Remove any foreign objects. Before carrying out aspirator operations, disconnect the oven's power supply and operate with extreme caution.
	Worn engine bearings	Replace the motor.

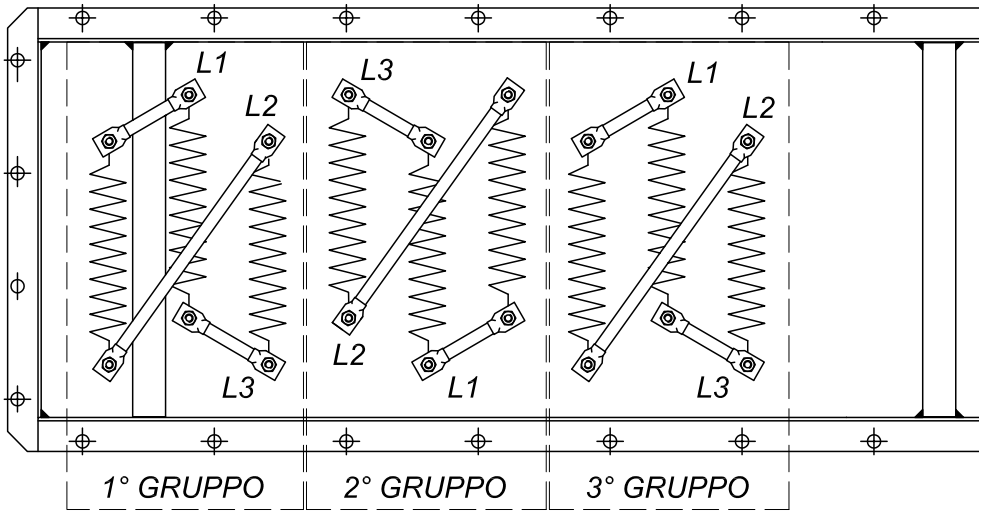
12. Heating elements connection



RTE68

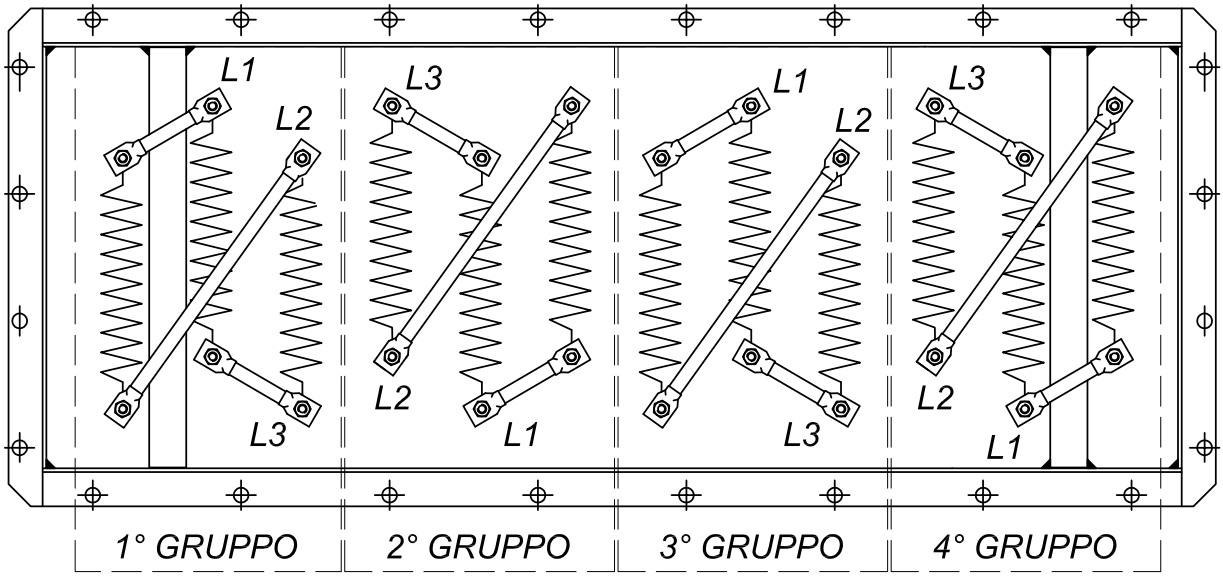


RTE 88 *(45 kW).*

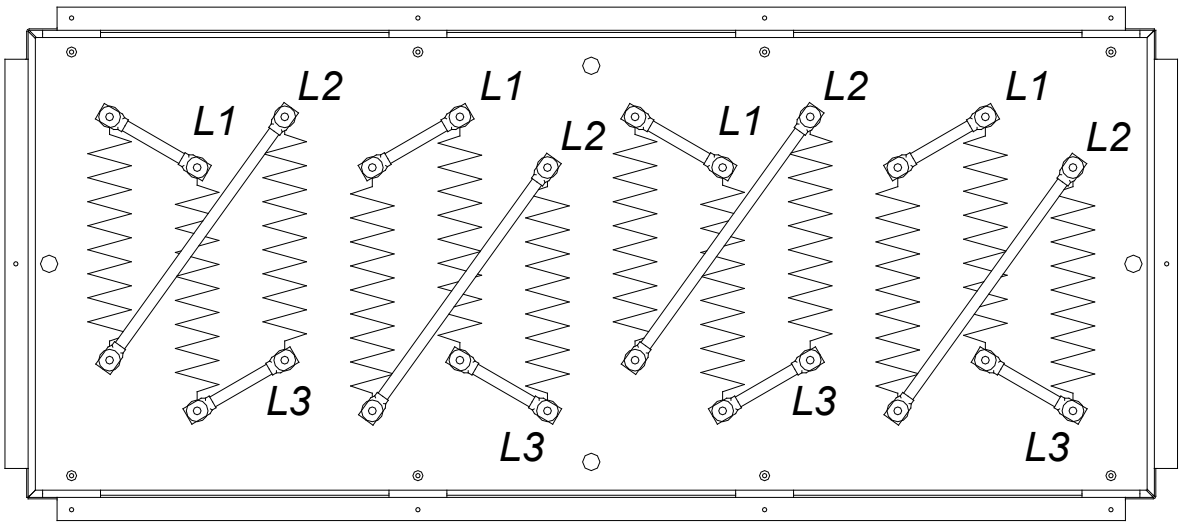


RTE 88 *(67,5 kW),*
RTE 810 *(54 kW - 67,5 kW).*

RTE 810 *(72 kW).*

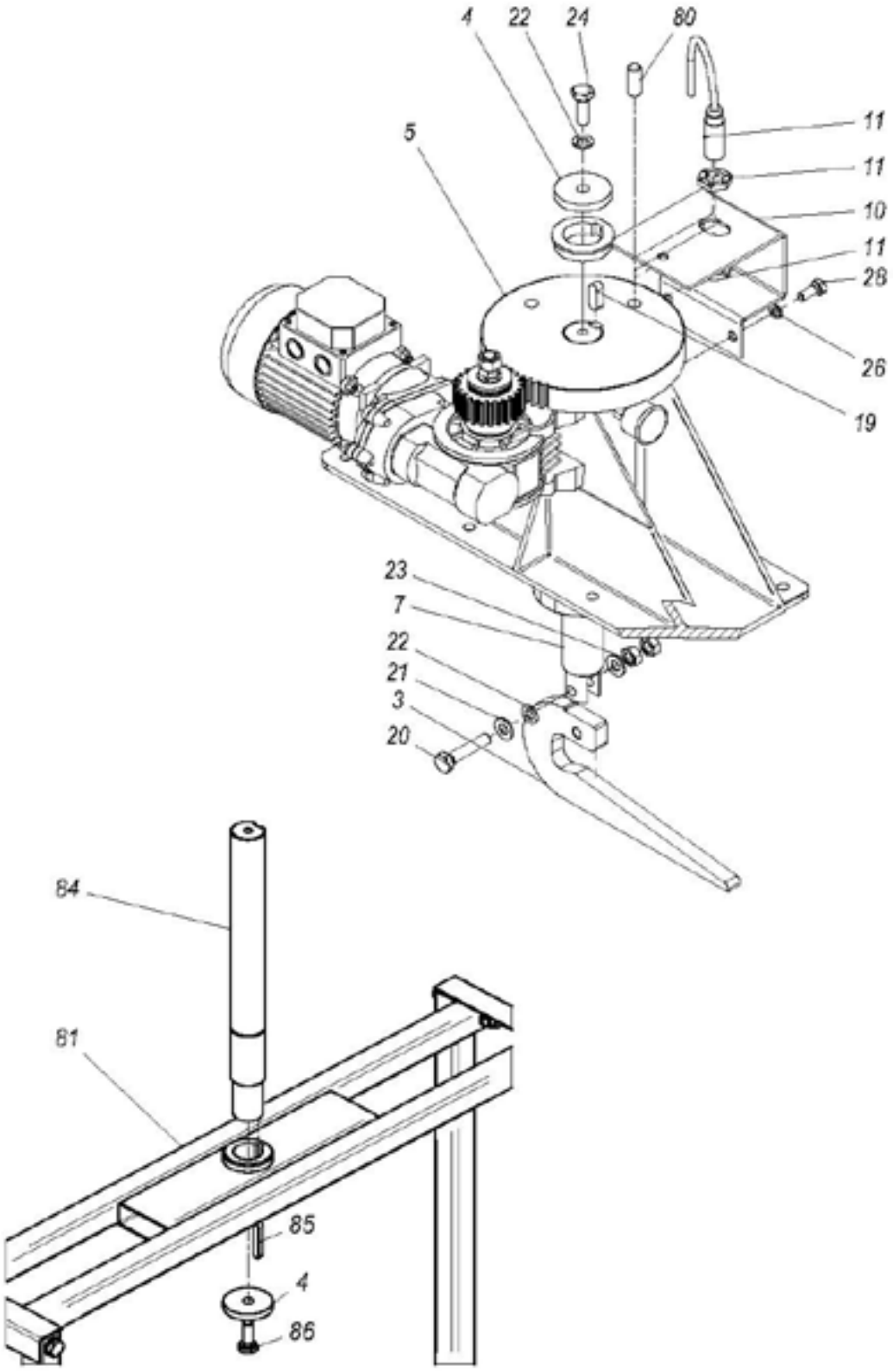


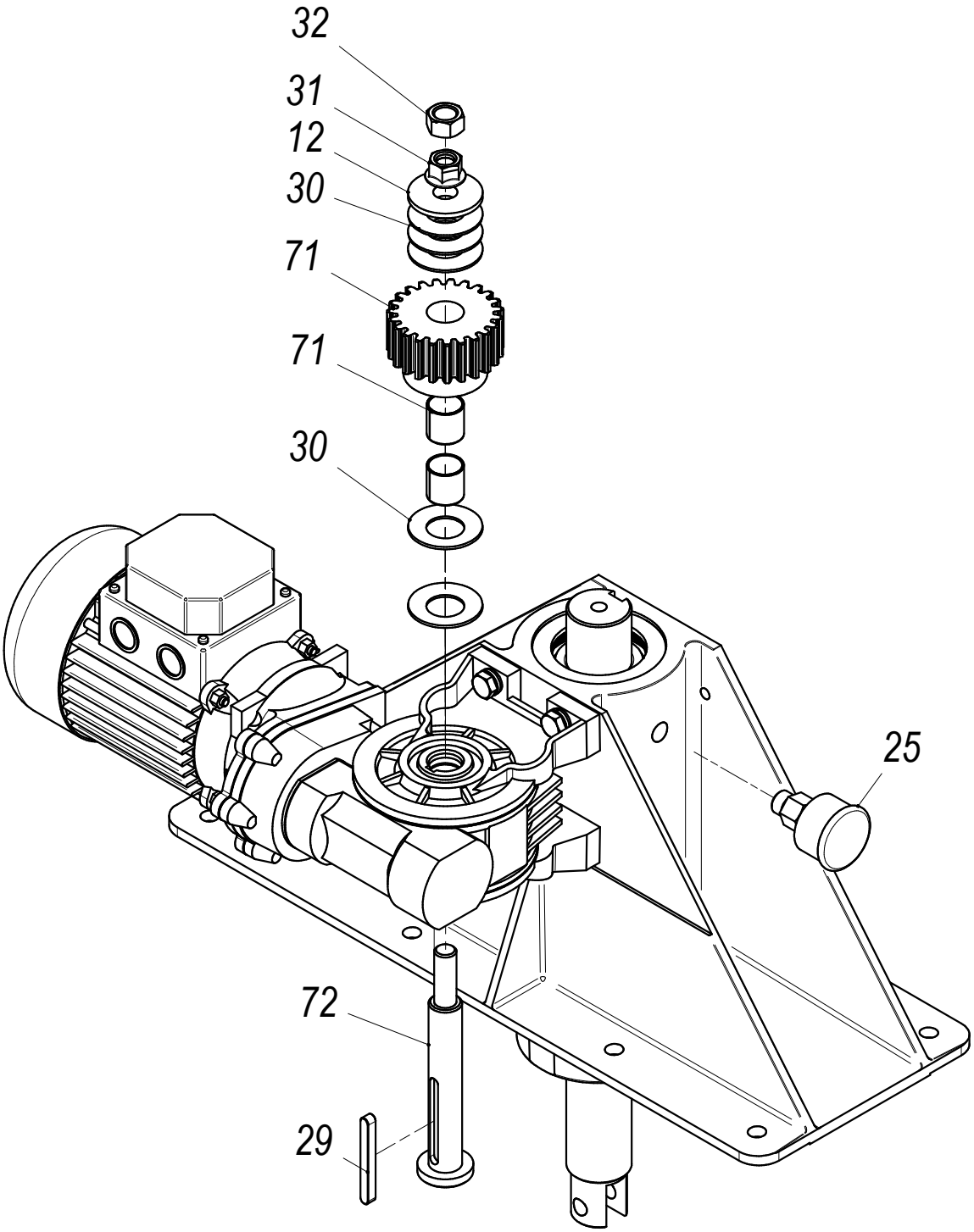
RTE 812 *(90 kW).*



13. List of components and adjustments

13.1 Motor unit hook/platform display

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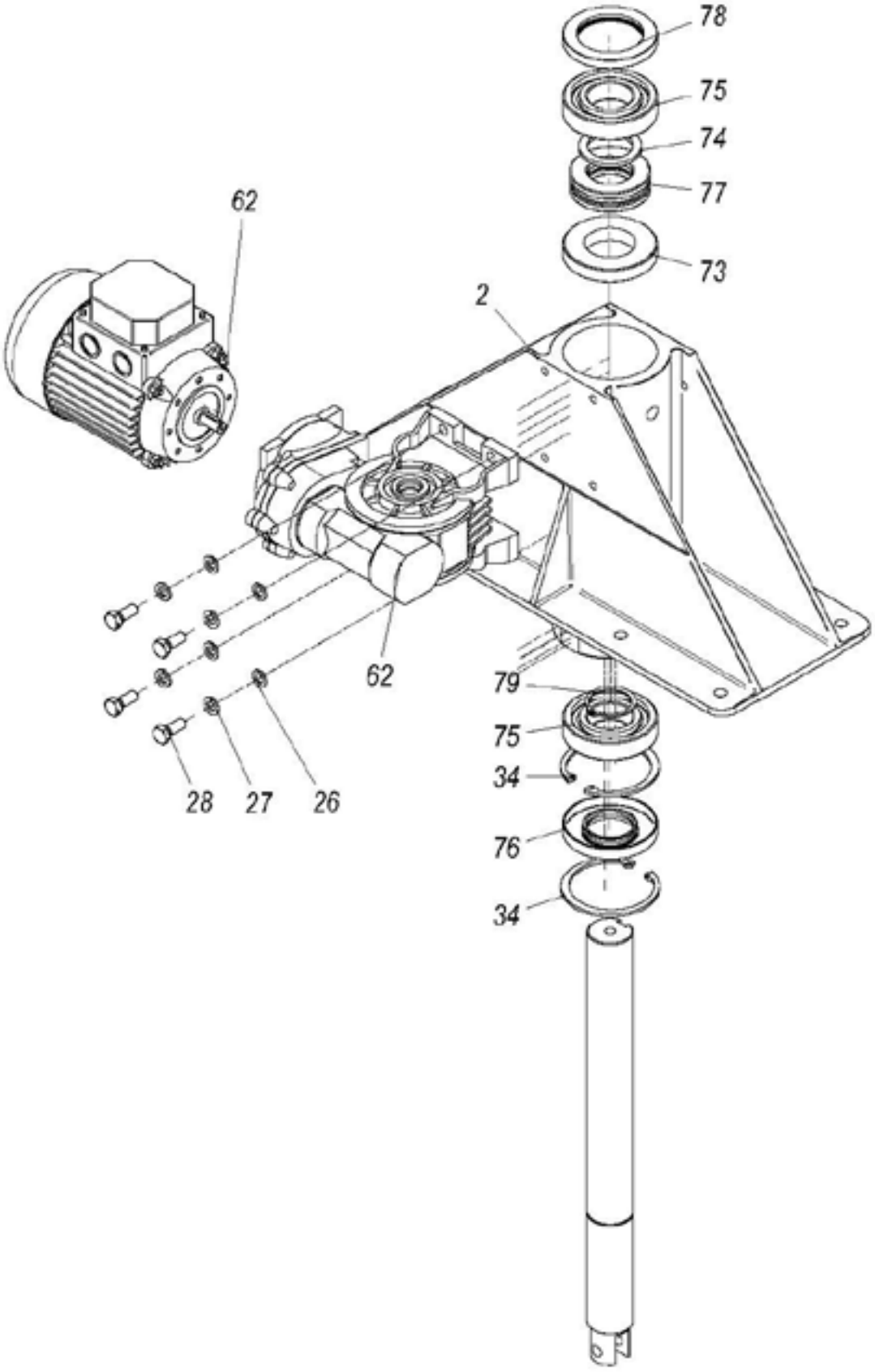
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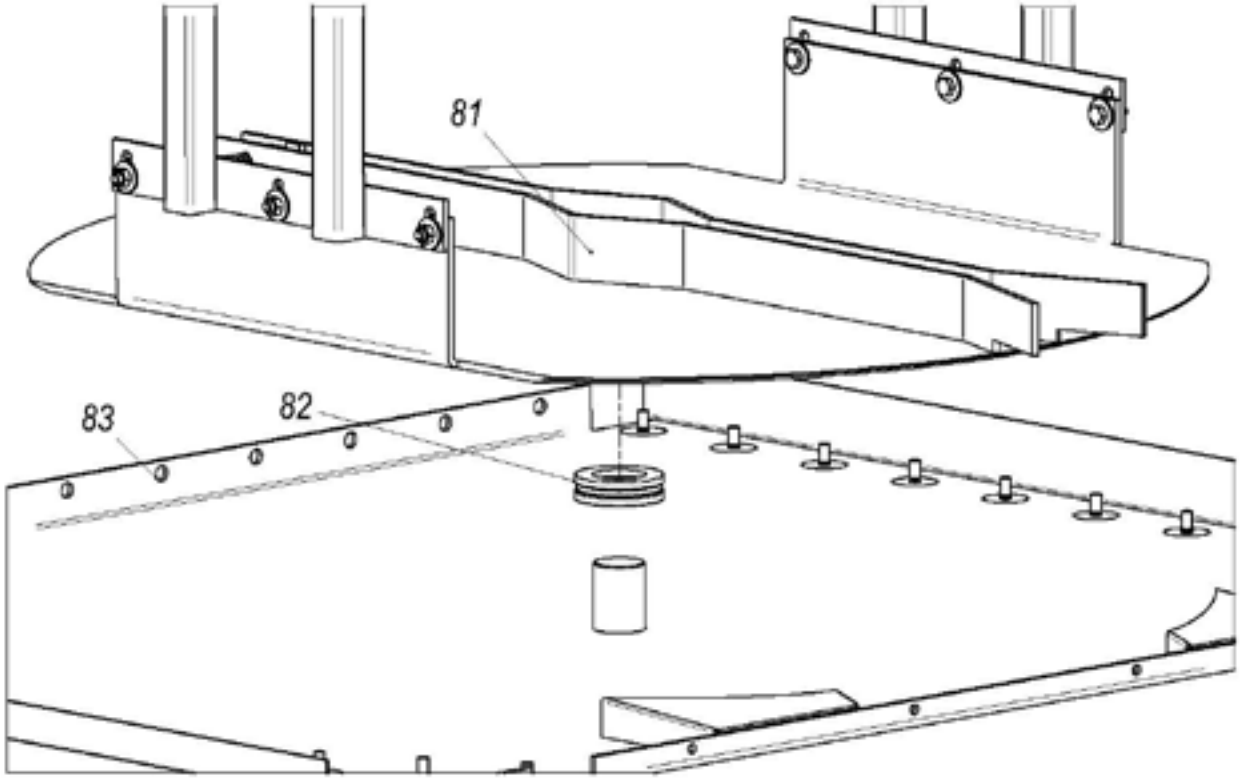
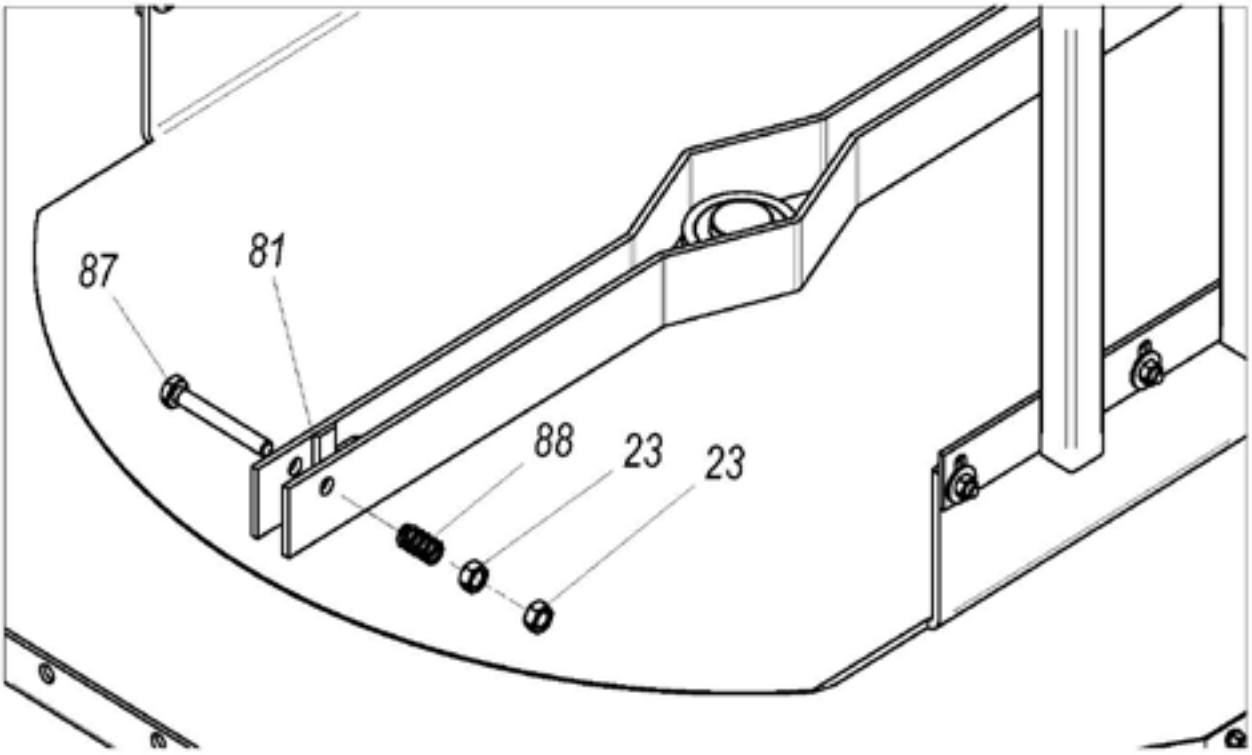
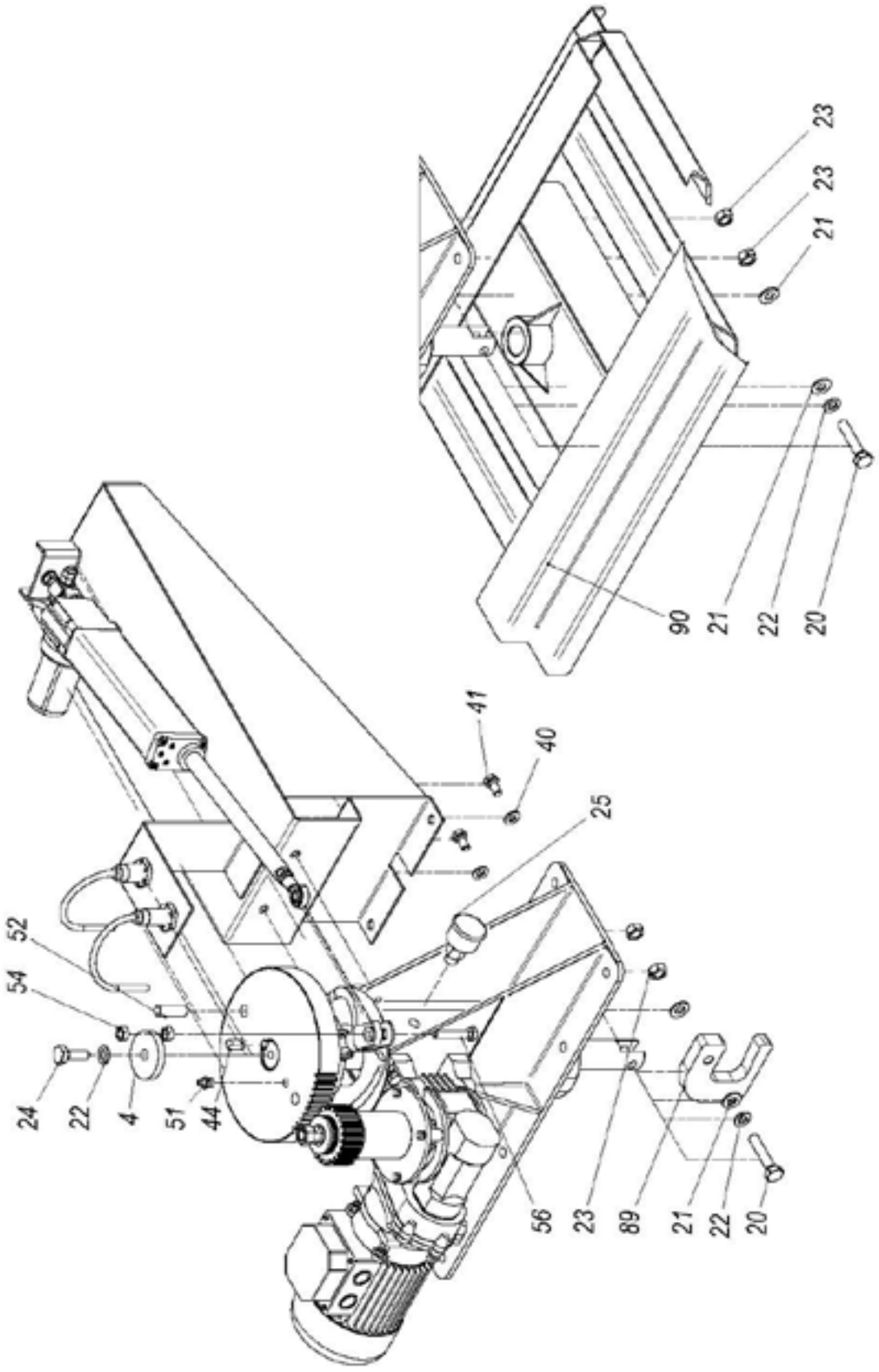
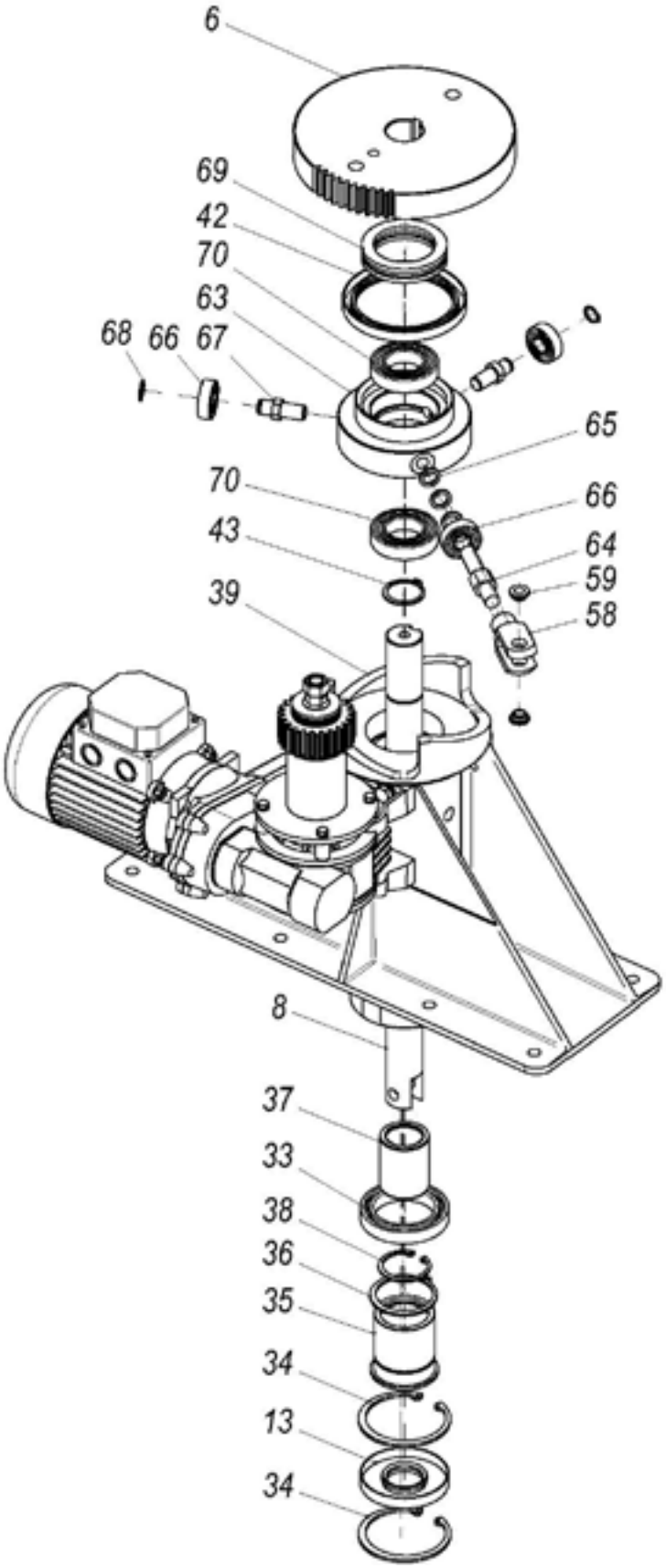
PLATFORM ASSEMBLY PARTICULARITIES





13.2 Motor unit elevator display

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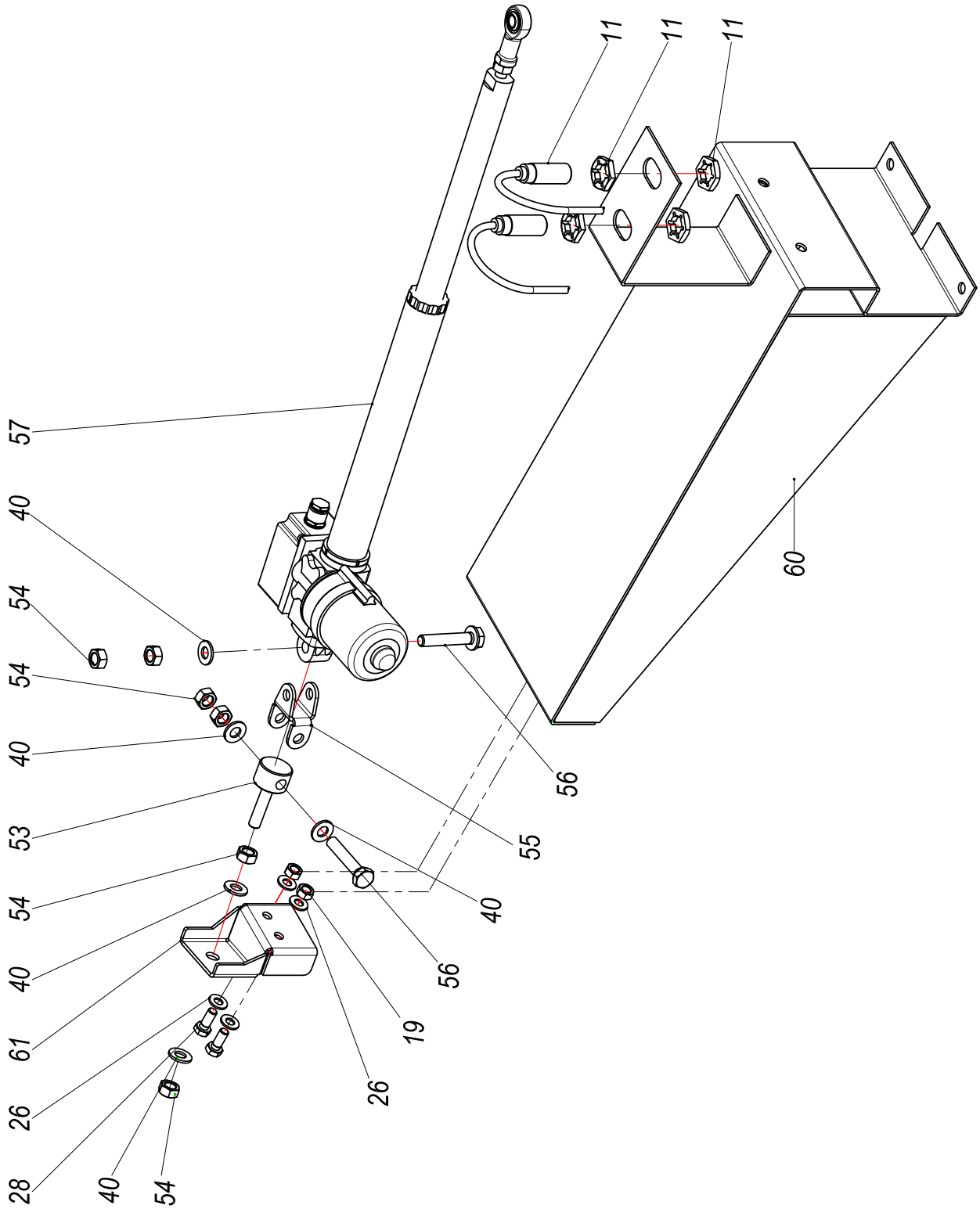
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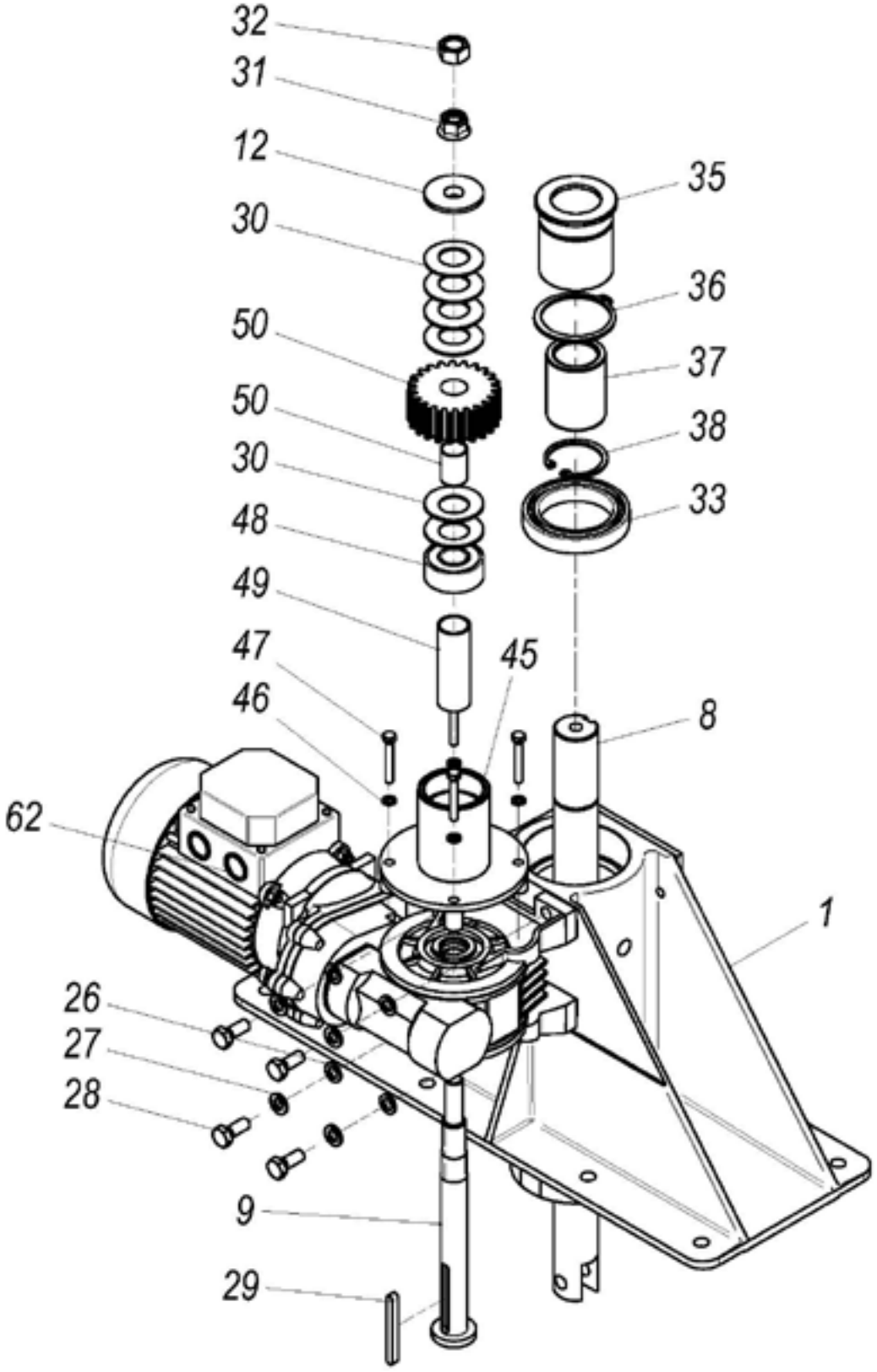
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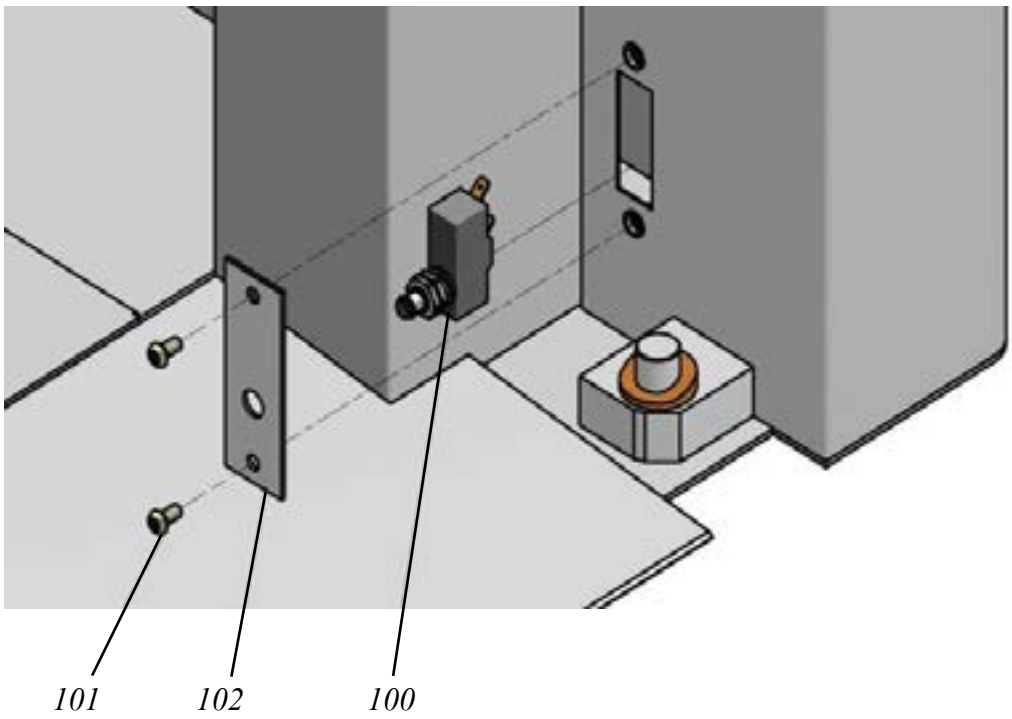
13.3 Motorization particularity list

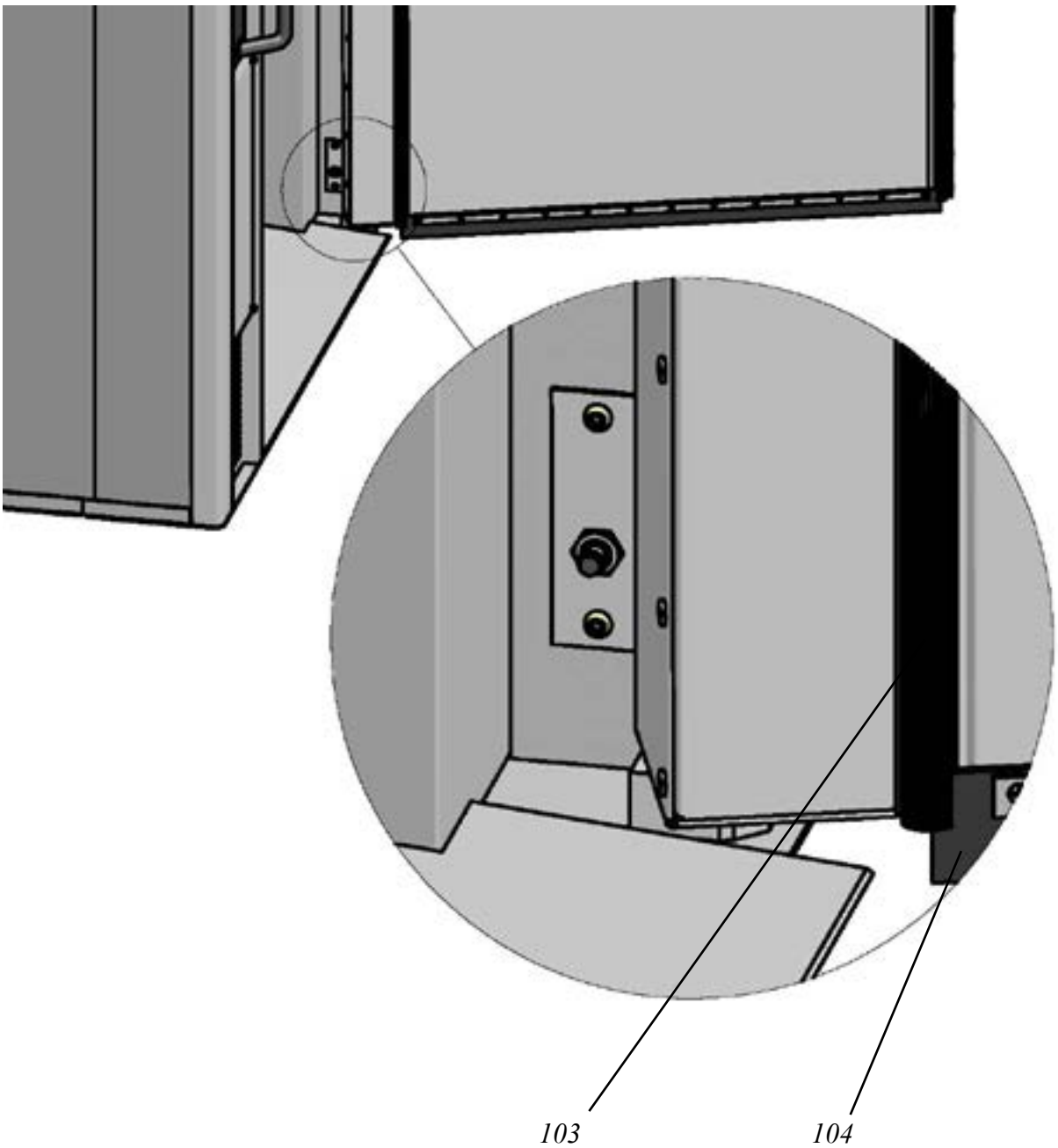
Description	Code	Position
LIFT ENGINE BODY	005.999.7.098	1
LIFT ENGINE	005.999.7.082	2
CARRIAGE HOOK	005.999.7.012	3
SHAFT SUPPORT WASHER	005.999.7.058	4
ENGINE SPROCKET GROUP	005.999.7.113	5
ELEVATOR SPROCKET GROUP	005.999.7.103	6
HOOK ENGINE SHAFT	005.999.7.077	7
ENGINE-LIFT SHAFT	005.999.7.106	8
ENGINE-LIFT SHAFT	005.999.7.118	9
SENSOR SUPPORT	005.999.7.067	10
INDUTT.SIEMENS SENSOR 3RG4013-0KA00 M18	A0500272	11
ENGINE SPRING CUP CENT. RING	005.999.7.083	12
SEALING RING 30x72x10 VITON	A1100971	13
A SHAPED TAB 10x8x28 UNI 6604	A1750056	19
SCREWS TE M10 x 50 UNI5739	A1610160	20
WASHER M10 UNI 6592B	A1720220	21
ELASTIC WASHER M10 UNI 1751	A1720050	22
BOLT M10 UNI5588	A1670030	23
SCREWS TE M10 x 30 UNI5739	A1600700	24
GREASER - UNI 7661 - 3G1_4	A1050050	25
WASHER M8 UNI 6592V	A1700040	26
ELASTIC WASHER M8 UNI 1751	A1720035	27
SCREWS TE M8 x 20 UNI5739	A1600060	28
A SHAPED TAB 6x6x56 UNI 6604	A1750051	29
SPRING CUP - UNI 8737 - B 40 GR2	A1590045	30
TENSIBLOC BOLT M12	A1650345	31
Bolt M12 UNI5588	A1650100	32
BEARING 61910 - 50 x 72 x 12	A1100168	33
RING UNI 7437 - 72	A1730250	34
ELEVATOR BEARING GUIDE	005.999.7.107	35
RING UNI 7435 - 50	A1730065	36
SPHERE SLEEVE LBBS 30-2LS	A1100961	37
RING UNI 7437 - 40	A1730200	38
SCORRIM SLOT.ELEVATOR WHEELS H=35	XX.57.0177	39
WASHER M8 UNI 6592B	A1700200	40
SCREWS TE M8 x 16 UNI5739	A1600050	41
SEALING RING 80x100x10	A1000030	42
RING UNI 7435 - 30	A1730020	43
A SHAPED TAB 8x7x20 UNI 6604	A1750212	44
ENGINE SHAFT BEARING	005.999.7.116	45
WASHER AM5 UNI 1751	A1720010	46
SCREWS TE M5 x 35 UNI5739	A1610127	47

Description	Code	Position
BEARING 2203 E - 2RS1 - 17 x 40 x 16	A1100408	48
ENGINE HUB BEARING - ELEVAT. SPACER	005.999.7.119	49
ELEVATOR GEARED PINION	005.999.7.117	50
GREASER - UNI 7663 - A M10x1	A1050195	51
OUTLET 12x35 UNI 1707	A1760295	52
DOUBLE JUNCTION ADJUSTMENT PIN	0058197041	53
BOLT M10 UNI5588	A1650090	54
ELEVATOR ACTUATOR SUPPORT DOUBLE PIN.	0058197042	55
SCREWS TE M10 x 55 UNI5739	A1600163	56
ACTUATOR ALI2 F - CORSA 250	A1330025	57
THREADED BRACKET M14	0058197043	58
WASHER IGUS MFM 1014 10	A1101026	59
ELEVATOR ACTUATOR SUPPORT GROUP	005.999.7.133	60
ACTUATOR JUNCTION SUPPORT	0058197046	61
GEARMOTOR MRVF44/A i=175	A1300197	62
ELEVATOR PIN PORT SOCKET H=35	XX.57.0174	63
ROT. ELONGATED BOLT SOLL. H=35 FORC. M12	0058197044	64
ELONGATED BOLT WASHER	XX.57.0163	65
BEARING 6201-2RS1 - 12 x 32 x 10	A1100061	66
LIFT WHEEL HINGE H=35	XX.57.0175	67
SEEGER RING E D.12 DIN471-(3653)	A1730004	68
BEARING 51110 - 50 x 70 x 14	A1100153	69
BEARING 6006-2RS1 - 30 x 55 x 13	A1100135	70
GEAR PINION	005.999.7.061	71
GEARED HUB	005.999.7.084	72
THRUST BAR RING	005.999.7.090	73
RADIAL/THRUST SPACER RING	005.999.7.066	74
BEARING 6207 - 35 x 72 x 17	A1100220	75
RING A 357210	A1000011	76
BEARING 51207 - 35 x 62 x 18	A1100152	77
RING DPSM 50728	A1000014	78
RING UNI 7435 - 35	A1730025	79
OUTLET 12x30 UNI 1707	A1760290	80
PLATFORM GROUP		81
BEARING 51208 - 40 x 68 x 19	A1100154	82
CHAMBER INF.CL.GR.(PLATFORM VERS.)		83
PLATFORM ENGINE SHAFT	05.999.7.92	84
A SHAPED TAB 8x7x45 UNI 6604	A1750206	85
SCREWS M10 x 30 UNI5737	A1610172	86
SCREWS M10 x 80 UNI5739	A1610182	87
PLATFORM CARRIAGE BLOCKING SPRING	805.999.7.033	88
ELEVATOR-ENGINE CARRIAGE HOOK	005.999.7.111	89
LIFT TURNTABLE CARRIAGE SUPPORT GROUP		90

13.4 Micro door and seals

Description	*Code*	*Position*
Micro LOVATO KS A4F	A5021175	100
Screws TBEI M6 x 12	A1620513	101
Door micro support	XX520061	102
ROTOR door vertical gasket	00059994090	103
ROTOR door inferior gasket - RT68	0056894024	104
ROTOR door inferior gasket - RT88 - RT810 - RT812	0058894022	104

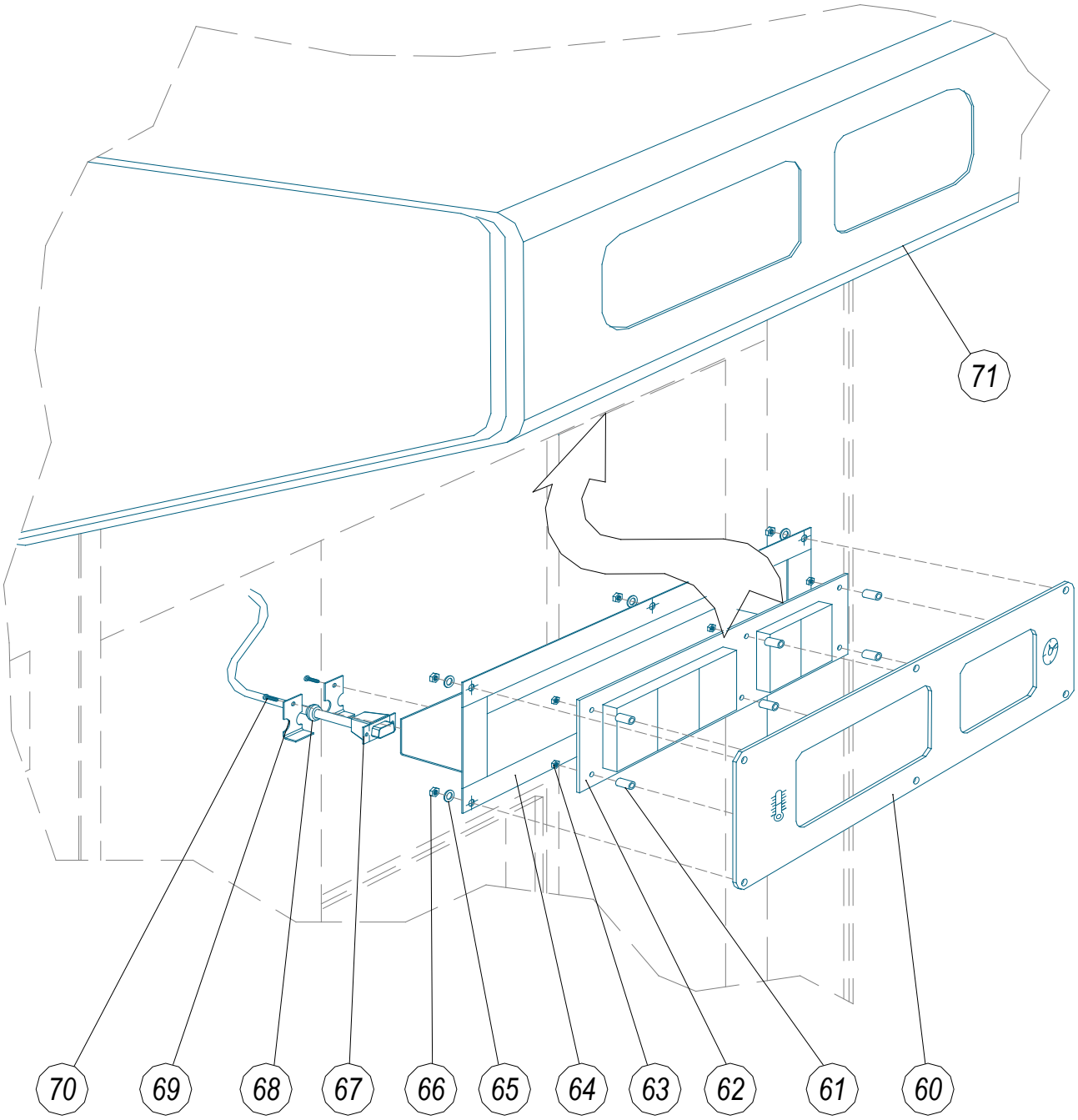



103
104

13.5 Steam extraction hood display (OPTIONAL)

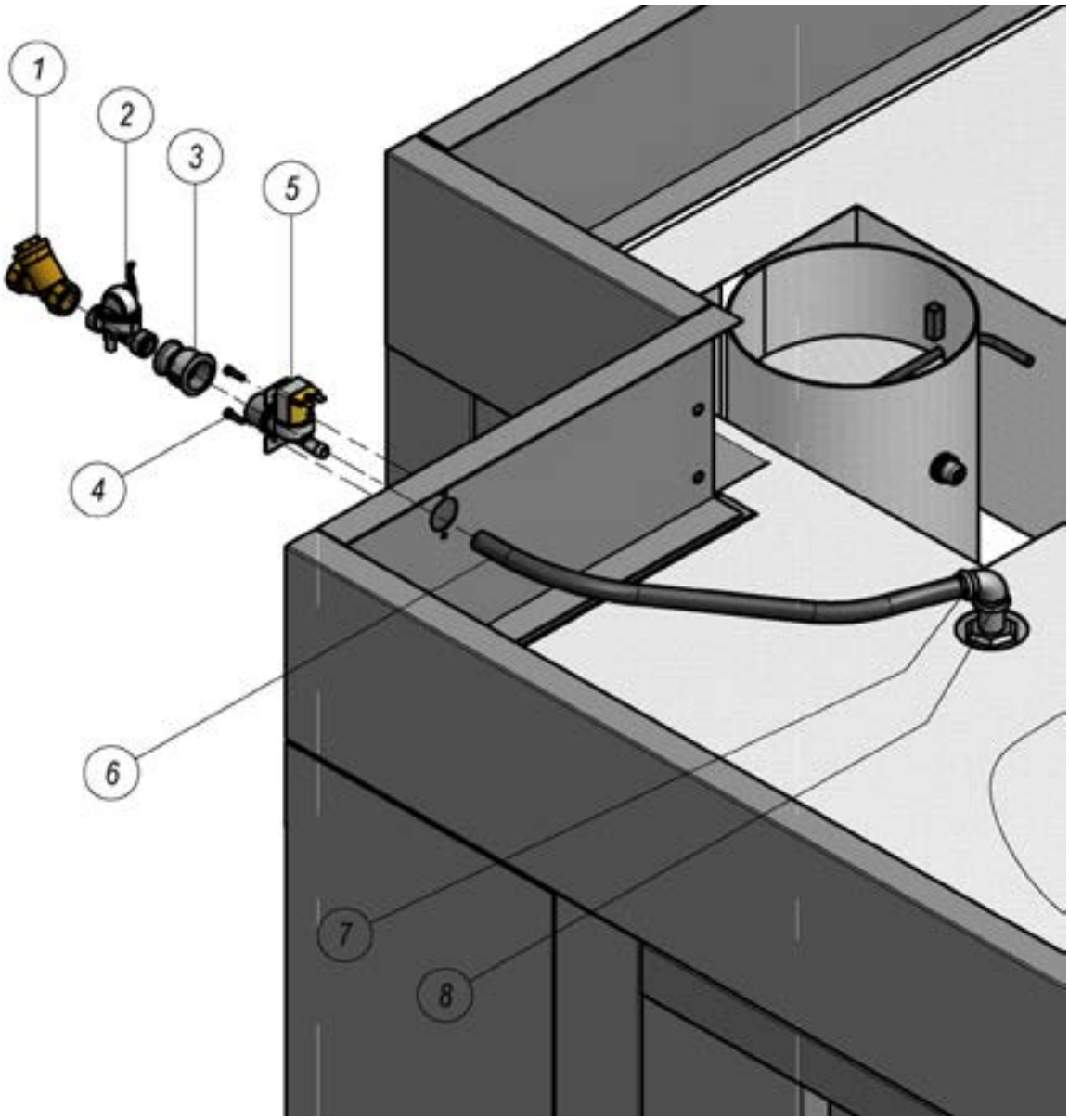
Description	*Code*	*Position*
Hood display dashboard	005.999.1.106	60
Cil. spacer ø6x10	341032	61
Hood display	A0450102	62
Normal bolt M3	A1650050	63
Hood display controller clos. cover	005.999.1.107	64
Flat washer UNI6592B 4.3x12	A1700135	65
Normal bolt M4 UNI 5588	A1670020	66
Serial connection cable 3 MT	A0450100	67
Cable tray ART.50 05 70 TIPO HV 3193F	A0810474	68
Hood display cover cables pass. closing	005.999.1.108	69
Self drilling screws TC 7981 croce 3.5x13 ZNT	A1620009	70
Display hood frontal group	005.XXX.1.XXX	71

The suction hood screen displays oven temperature and the remaining time in minutes of the cooking progress. In case the oven is in stand-by mode, the display always shows the oven's current temperature and the time displays 00.



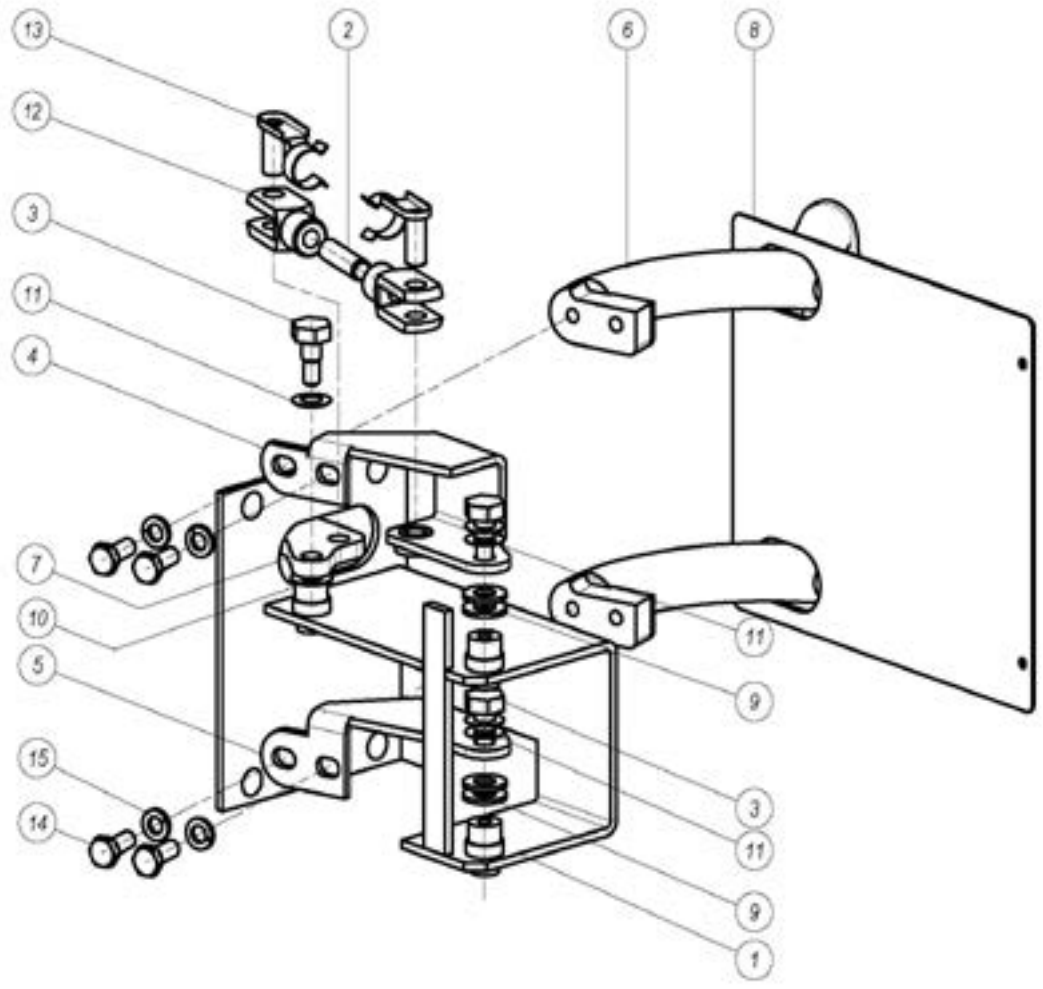
13.6 Water connection electrovalve - Liters counter (OPTIONAL)

DESCRIPTION	COD.	POS.
IMPURITY COLLECTOR ½" 74/A	A1900310	1
RF SERIES LITERS COUNTER ½ M-M- 1-15 L/MIN (OPTIONAL)	A0530514	2
REDUCED SLEEVE FF 3/4X1/2 FIG.240	A1800114	3
SCREW TCI M4 X 16 UNI 6107	A1600506	4
ELECTROVALVE SING. 180 G V38 + 24 Vac 50 Hz	A5021323	5
HEAT TUBE 160G 10 BAR D. 10X17	A2310151	6
GAS TUBE FITTING M 3/8 X 10	A1880040	7
REDUCED ANGLE PIPE 90° FF 1/2 – 3/8	A1810150	8



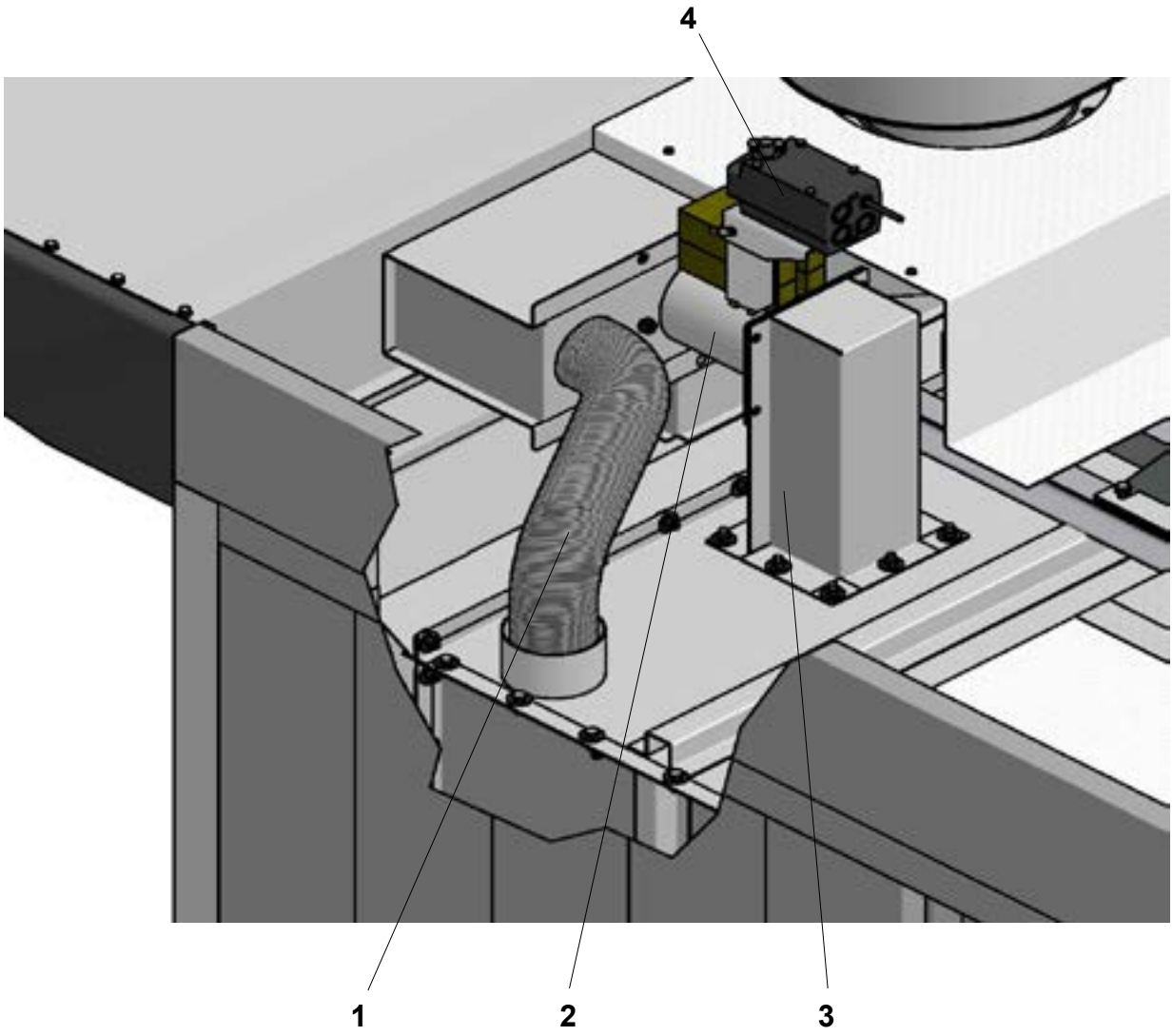
13.7 Door lock

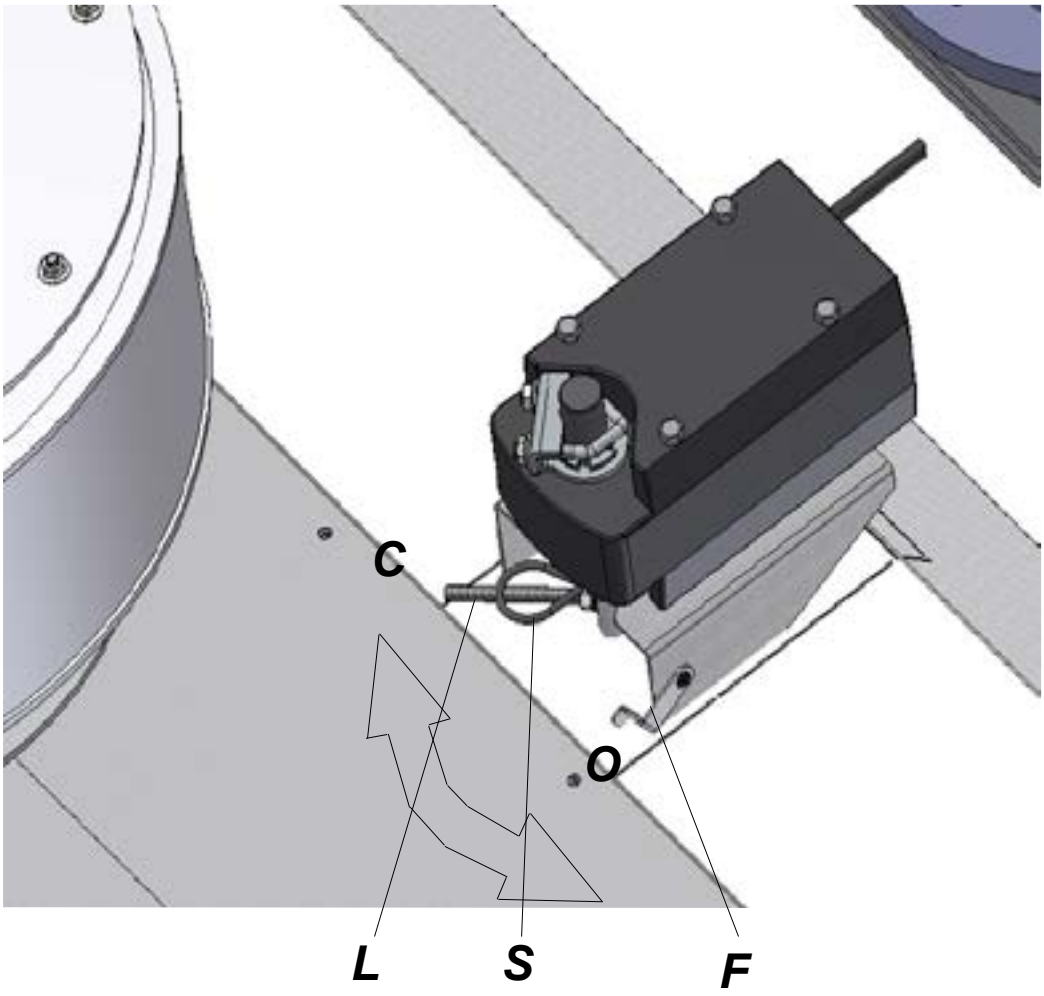
DESCRIPTION	COD.	POS.
SUPPORT GROUP FOR LEFT COLUMN MANUAL LOCK	05999468	1
UNION FORKS SCREW LOCK MOVEMENT	05999412	2
PIN LOCK	05999404	3
UPPER ARM GROUP MANUAL LOCK ON LEFT COLUMN	0059994117	4
LOWER ARM LOCK ON LEFT COLUMN	05999461	5
HANDLE GROUP MANUAL LOCK ON COLUMN	05999462	6
MANUAL LOCK HOOK	05999463	7
LOCK PANEL ON LEFT COLUMN	0059991086	8
WASHER M10 UNI 6592B	A1710040	9
WASHER 10x20x0.8	A1710050	10
DISK SPRINGS D.18,8x10,2x0,35	A1590040	11
FORK UNI 1676 10MA (3980.010MA)	A1540020	12
AUTOMATIC PIN 10MA (3992.010MA)	A1540025	13
SCREW M8 x 20 UNI5739	A1600060	14
WASHER M8 UNI 1751	A1720035	15



13.8 Steam exhaust automatic valve display (optional)

Descrizione	*Codice*	*Posizione*
Tubo flex alluminio ø80	A0660105	1
Valvola motorizzata con flangia	0059999146	2
Gr. scatola valvola automatica	0059999140	3
Rotary actuator GRUNER 341-230D-03	A0500557	4



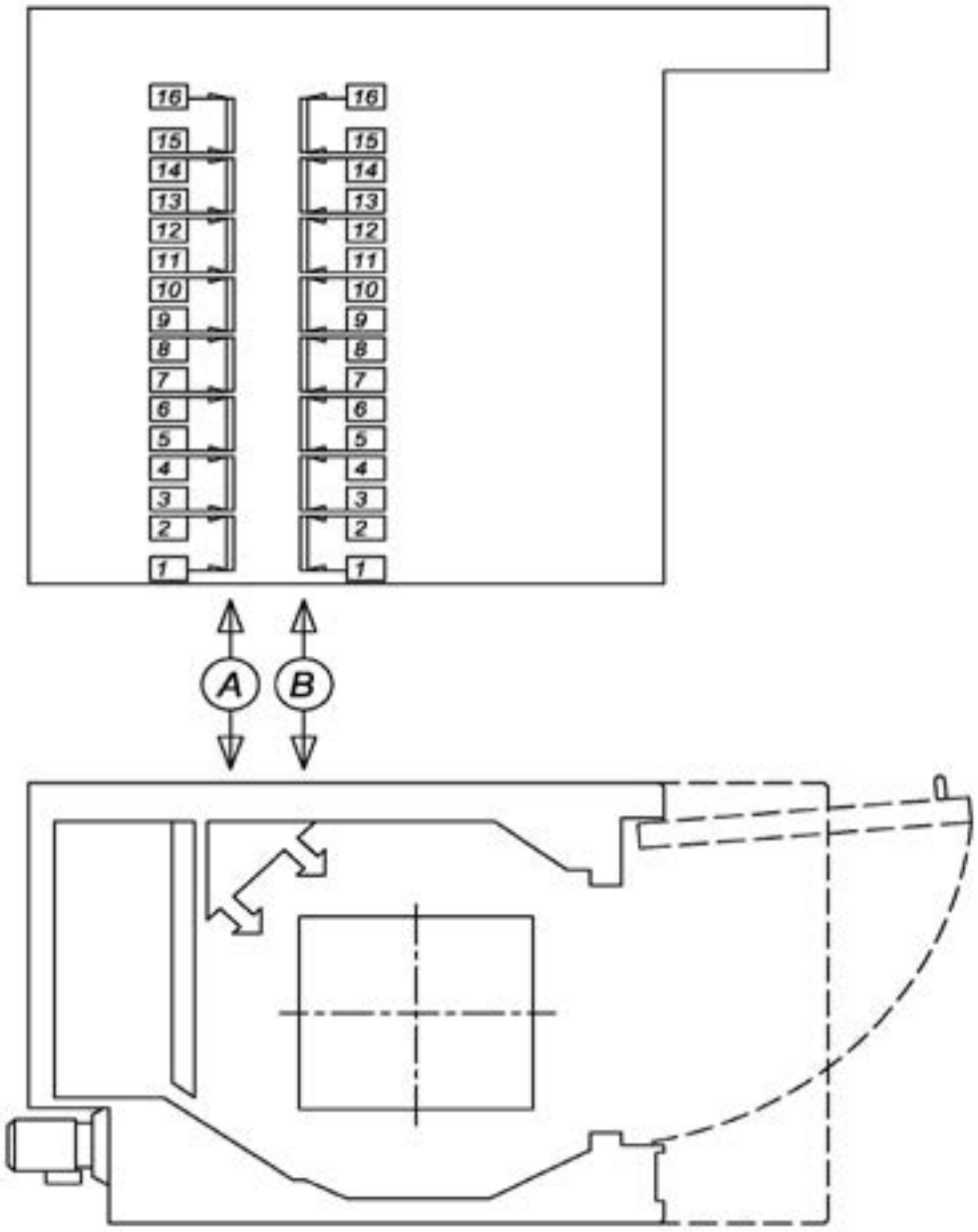


Manual valve handling

- *Remove plug S*
- *Using the motorized shutter "L" lever you can open the valve bringing it from closed position "C" to open position "O", thus blocking it in this position using the "F" tab*
- *To close the valve again release the "L" lever from the "F" tab. and move it to close position "C"*

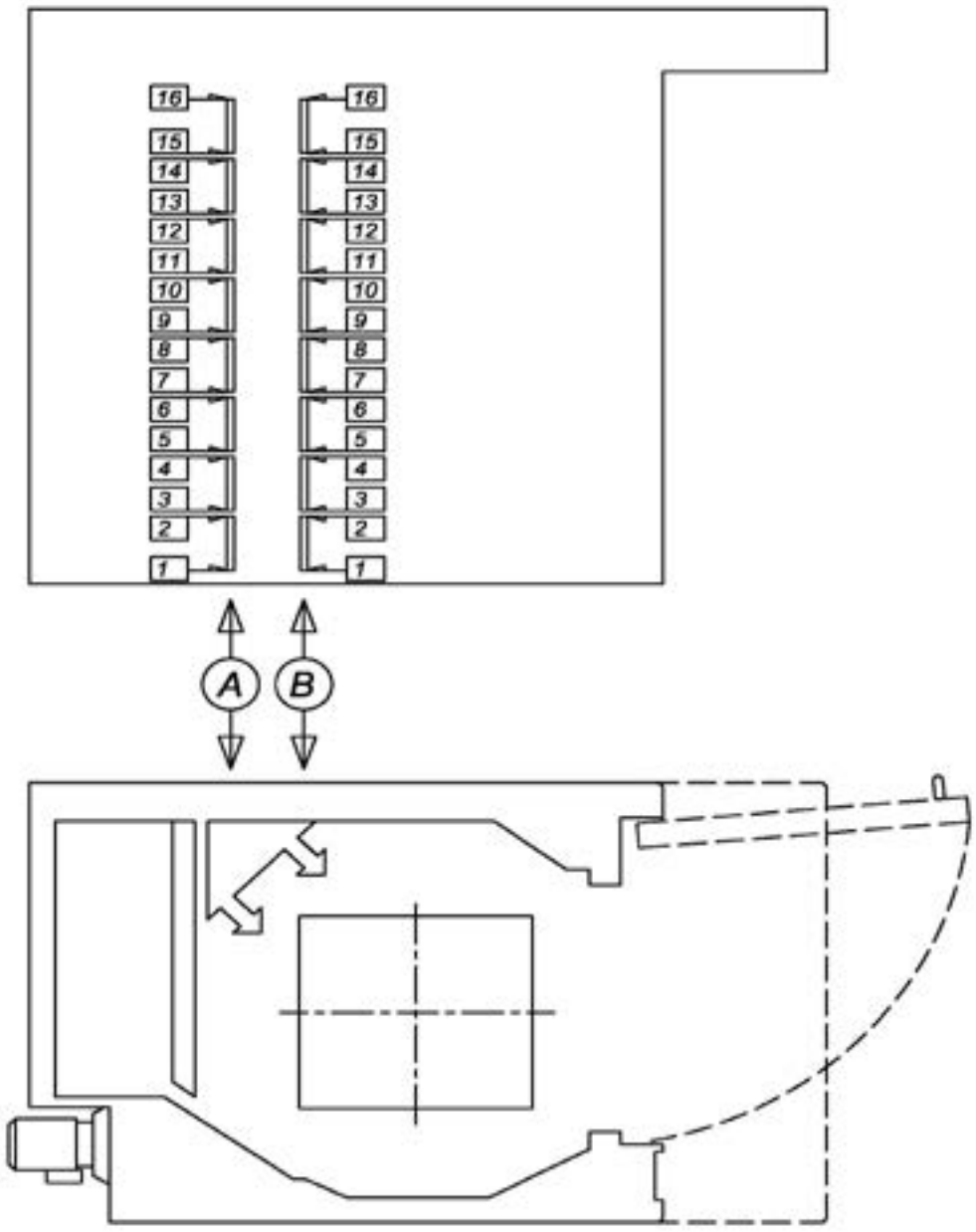
13.7 Air slot adjustment

13.7.1 Air slot adjustment (RT/RTE 68 model)



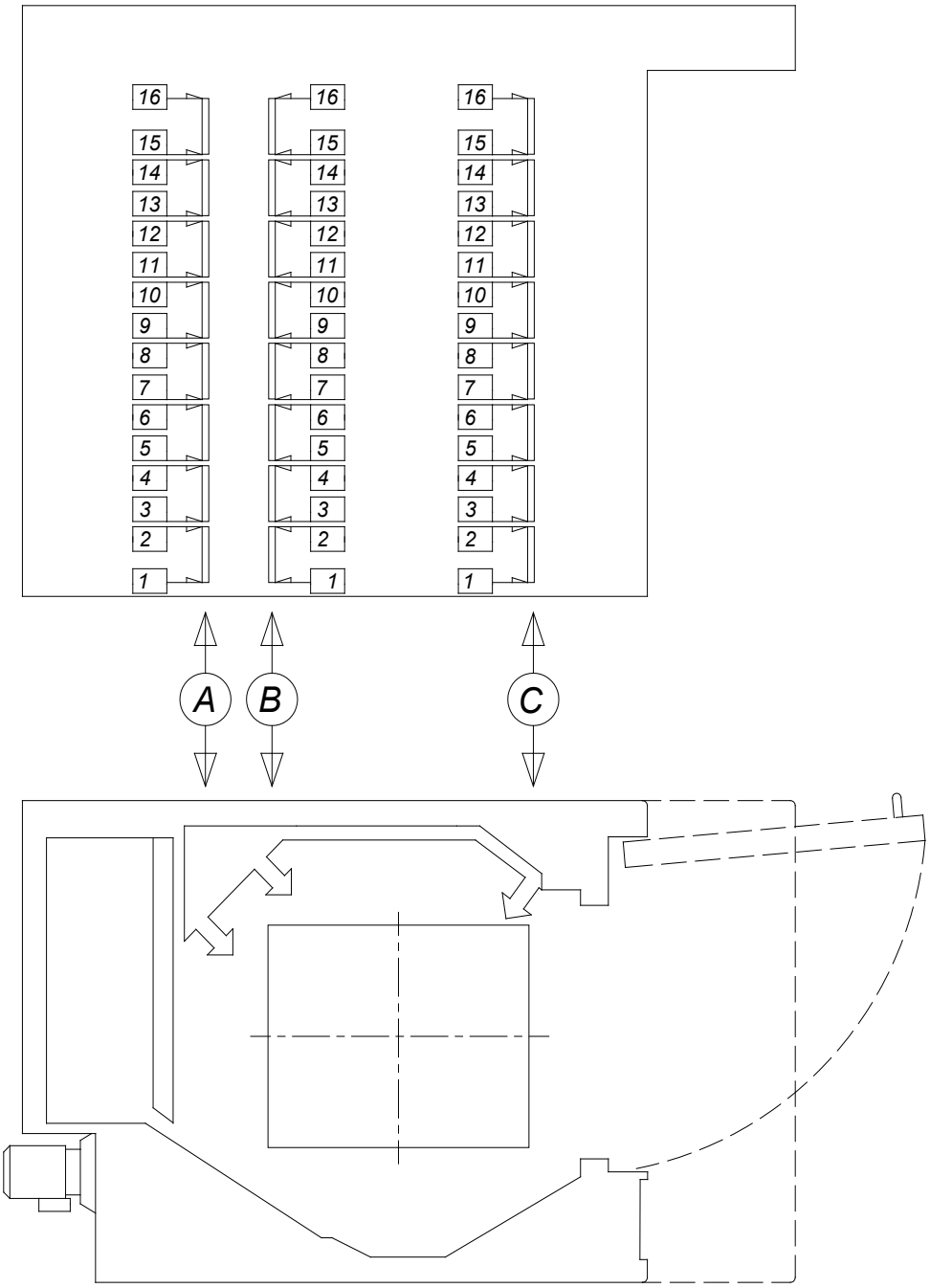
LOUVER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A	16	11	10	11	11	10	10	10	10	9	9	8	8	7	7	4
B	14	10	10	11	11	9	9	8	8	8	8	7	7	7	7	4

13.7.2 Air slot adjustment (RT/RTE 88-810 model)



LOUVER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A	17	17	17	16	16	13	13	11.5	11.5	8.5	8.5	7.5	6.5	6.5	6.5	4
B	17	15.5	15.5	10	10	8.5	8.5	10.5	10.5	10	10	8.5	8.5	7	7	4

13.7.3 Air slot adjustment (RT/RTE 812 model)



LOUVER	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A	7	12	12	12	12	11	11	10	10	7	7	7	7	7	7	6
B	7	12	12	13	13	13	13	13	13	8	8	8	8	7	7	6
C	7	9	9	11	11	11	11	7	7	7	7	6	6	4	4	4

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14. Control Panel

14.1 "SMART" control panel description

The control panel is fully electronically managed and contains all major management and control functions of the oven. The machine is equipped with an anti black-out device able to restore set parameters in case of a power supply failure (if before the black-out, the controller's cooking timer was enabled, when power supply is restored, the controller emits a sound similar to the one determining the end of the cooking time) . For more in-depth knowledge enabling correct use, details regarding system characteristics containing the so-called "invisible settings" access procedures that allow default value modifications, values calibrated as factory settings, read description below. Every key stroke is signalled with a short beep. By continuously pressing some settings keys determines a fast automatic adjustment and beeps are disabled.
When the oven is powered off, you can: turn on and off the cooking chamber light, enable programmed ignition and access the invisible settings as described below.
When the oven is turned on, the following operations can be executed: all cooking parameters adjustment, cooking timer used, oven chamber light enabling and disabling and enable solenoid valve steam release.

Description

Push push button for controller and cooking chamber light power-down. By gently pressing the button, the cooking chamber light is turned on. In order to turn off/on the light press the button for 2 seconds. The (red) LED indicates controller status. LED turned on in the case of turned off controller and light.

Setting values increase button (lateral arrow UP)

Setting values decrease button (lateral Arrow DOWN)

By pushing the operation or settings confirmation push-push button, depending on the chosen displayed option, the result will be the alternation of display or size variables. Also allows access, when the controller is turned on, to cooking recipe menu.

Segment display: when the cooking chamber is powered on it indicates chamber temperature and when the cooking chamber is turned off it indicates programmed ignition set-up by displaying "Pro"

Description

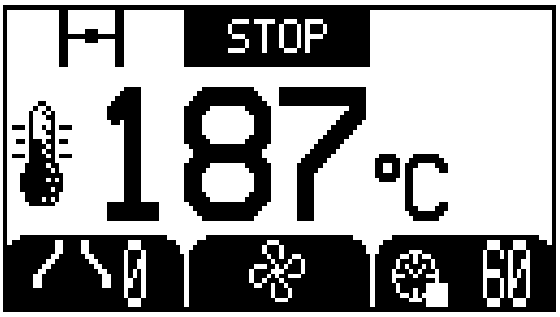
Turn on/off push-push (CLOCK) button for cooking timer, cooking's end notice beep and possible alarms. When the controller is on and the "enter" key is pressed, the current day and date may be adjusted. When the controller is in stand-by mode and the "enter" button is pressed, the current day and time are displayed. In this stage, by pressing the UP or DOWN button, the scheduled automatic power-on times will be displayed.

Push push button for the preheating phase initiation with burner and air circulation fan start-up is also used for carriage stop at the end of the cooking operation. The red LED indicates controller status in START

Cooking chamber vapour extraction valve opening/closing push push button, if the oven is equipped with motorized valves. The LED is red in the case of open valve and green in case of closed valve.

Steam dispensing button. In case of automatic delivery (see), the pressure opens the solenoid valve for the time set (see). In case of manual delivery (see), the valve will remain open as long as the button is pressed. The red LED indicates that the steamer has not reached the minimum set-point temperature (see). The green LED indicates that the steamer has reached the minimum set-point temperature. In case of a steam generator existence, the LED is green if the generator is running.

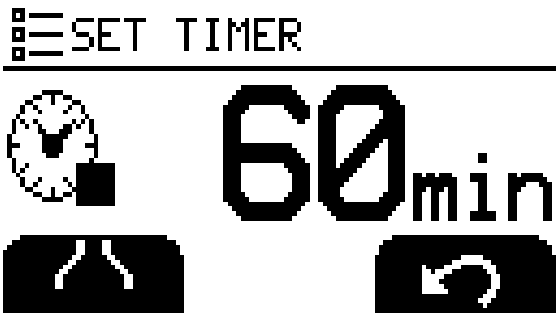
14.2 Manual operation



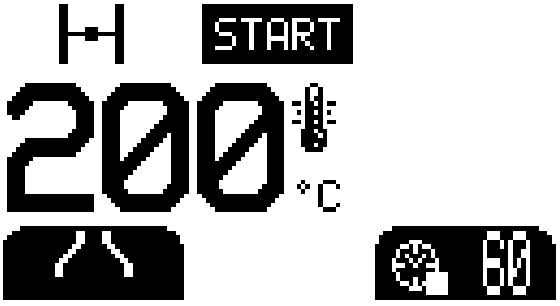
Description

Display STOP mode cooking time. Set temperature is displayed in the centre, the upper area indicates vapour exhaust valve's closed position (automatic optional) and next to the status TIMER COOKING TIME "STOP". The bottom displays 3 parameters status, from left:

- Hood aspirator
- Cooking chamber air recirculation speed
- Cooking time set in minutes



Pressing the first arrow to the right of the cooking timer is going to change the cooking time. The corresponding keys are "UP" or "DOWN". The side figure presents the display during this operation. After the values have been changed, press the key below the curved arrow on the right to confirm, or after 10 seconds the settings are automatically stored. Press the START/STOP button to restart the cooking timer.



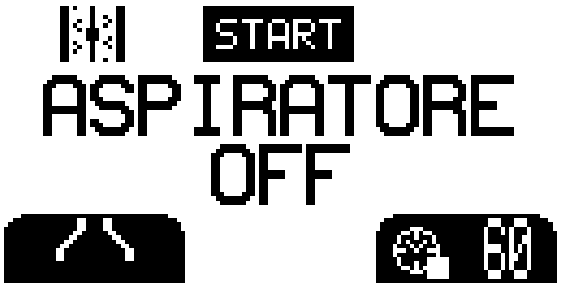
START controller status display (after pressing the START-STOP button). The central area displays the set temperature and the right side displays a flashing counting minute count. In the upper area displays the vapour exhaust valve position (closed) on the left side, the centre displays the "START" controller status, the right side displays the timer symbol with the word "min" next to it. In the lower part shows 3 parameters:

Description

The 3 side figures display the screens that appear when pressing the right key corresponding to the aspirator hood symbol.

These figures represent aspirator status:

- Low velocity aspirator operation
- High velocity aspirator operation (when the cooking chamber's door is opened, the oven automatically turns on the aspirator at high speed.
- Aspirator off (OFF)



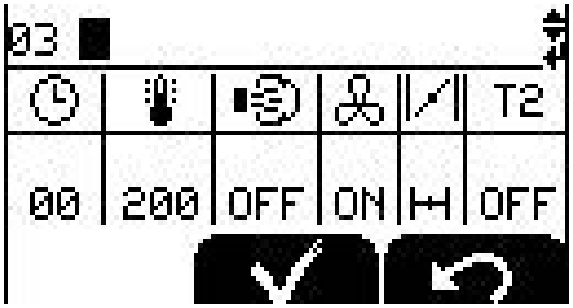
The side figure shows the display screen after pressing the vapour exhaust valve OPENING/CLOSING button

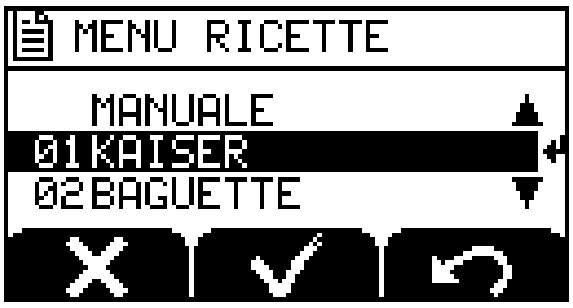
14.3 Automatic operation (using a program)

Description

When the cooking timer is on STOP, pressing the ENTER key to enter the recipes list. Here you can select an already edited recipe or a new number for a new recipe by using the UP and DOWN arrows. By selecting the concerned line, the selected recipe may be launched by pressing the V key, in this case, the controller will load the recipe data and will initiate preheating the oven. The cooking stage will begin when the cooking timer's START/STOP button will be pressed.

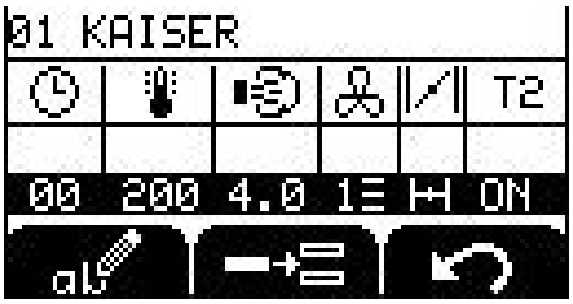
By selecting a nameless line instead (new?), when the ENTER key is pressed, recipe programming will be accessed. The first selected parameter will be the letters that make up the name. To move from a letter to another press ENTER, to select a letter press the UP or DOWN arrows, thus a desired name is created for the recipe (max 16 characters including spaces). After the recipe name has been written, press the V key to confirm. By pressing the ENTER key various parameters may be set up.

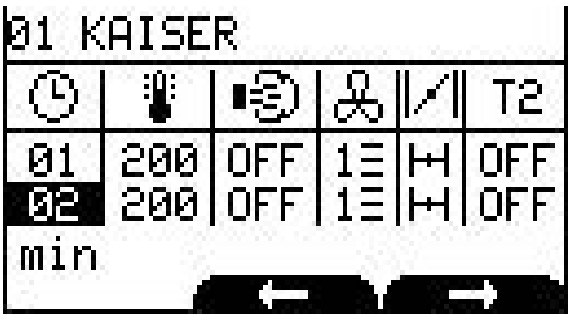




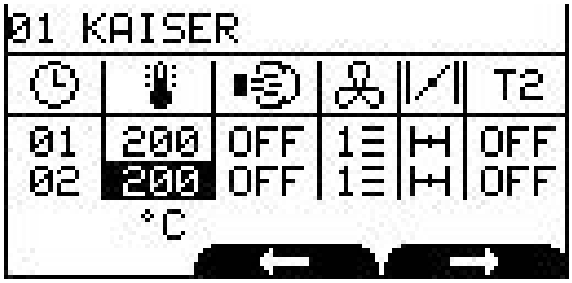
The first values we are going to set correspond to the recipe launch parameters, which corresponds to the time " 00 ". Starting from the row's left we see :

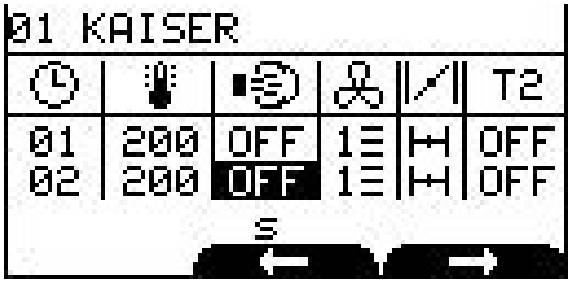
- Time in minutes
- Temperature
- Steam puff OFF or MAN or time in sec.
- Low (1) or high (2) speed air recirculation
- Valve status (closed or open)
- - T2= in “ON” mode, recirculation fans completely motionless for the T2 time ; in “OFF” mode, recirculation fans on the move for the T1 time and then for the T2 time

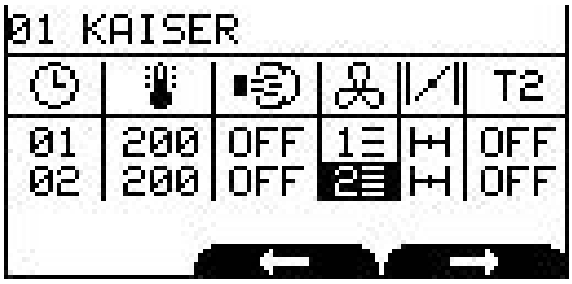


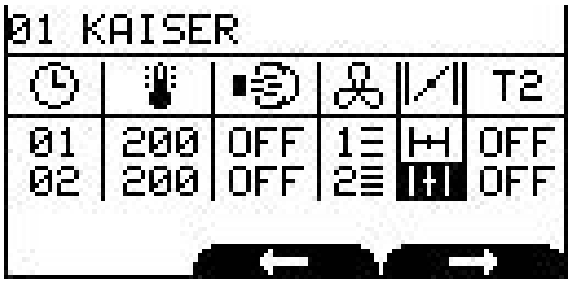


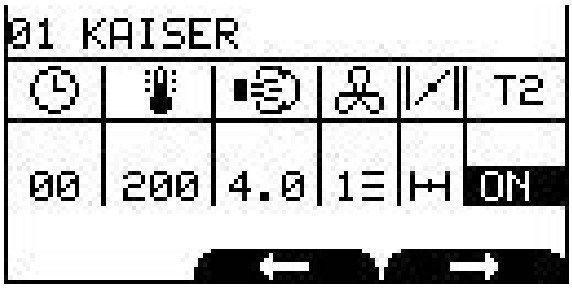
To pass from a parameter to another press the two inferior buttons corresponding to the left and right arrows. Press ENTER to store. To add a row, press the centre key under the symbol, to change the values press the arrows next to the UP and DOWN keys. The parameters provided for selected minute remain valid until the next programmed minute. If you set a new program row with equal parameters to the previous row, it is not stored.









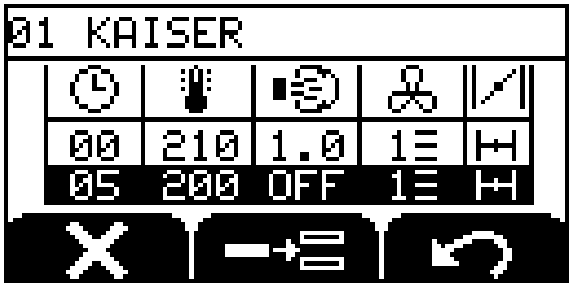


Description

To insert a new program row press the centre key corresponding to "add row" figure

The MINUTES column always displays the total minutes of cooking. By pressing the key below the X symbol , all the selected row will be cancelled. By pressing the key below the curved arrow, settings are stored and the recipe editing program returns to the recipe list.

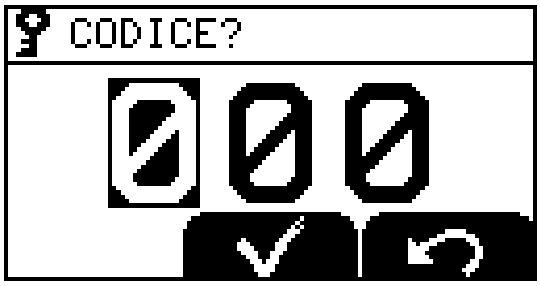
When you have finished inserting desired program rows including the last minute of cooking, in order to store the entire recipe press the right key corresponding to the curved arrow.



To invoke a previously set program, press ENTER, here you will enter in the recipe list by using UP or DOWN arrows to select the desired recipe and by pressing the centre button corresponding to the V symbol, the recipe is invoked. At this point to launch the recipe is enough to press the START/STOP button.

For furnace manual operation, without involving recipes, select the manual program.

Description

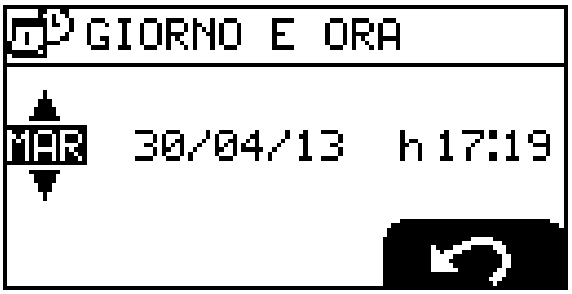


If a recipe must be locked (key symbol next to the name) and if we want to change it, act as following:

Press and hold the ENTER key for at least 5 seconds, enter in the recipe's block code, here you must enter the correct code (previously inserted in first level parameters) and then press the V button.

13.4 Day and hour set-up

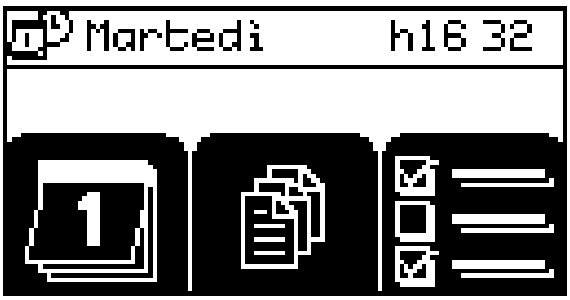
Description



Hour and day setting is done by pressing and holding for at least 5 sec. the CLOCK and ENTER keys at the same time. Change the days of the week and the remaining parameters with the UP-DOWN keys and move from one parameter to another by pressing the ENTER key, to exit press the curved arrow. Dour and day setting can be carried out using a single controller. Various oven controllers will automatically synchronize when the programming has come to an end (synchronization between all connected controllers). This synchronization will be implemented immediately or on ignition

14.5 Programmed ignition

Description



In order to access the scheduled ignition section, the 2 arrow UP-DOWN keys you must pressed and held for at least 5 seconds with a shut-down controller but with a connected power supply.

This screen will be accessed by pressing the key on the lower left side of the calendar figure and the cooking chamber scheduled ignition management section is accessed.

The screen will display a box where we thing is to set the day of the week scheduled for cooking chamber ignition, using the UP-DOWN arrows to change the day.

Pressing the ENTER key to switch to the central parameter that indicates if this is the first or the second power-on of the day.

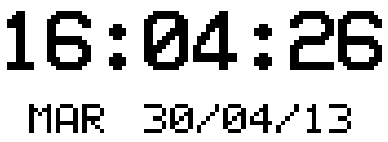
Pressing the ENTER key to store the parameter and move to ignition schedule. The side arrows UP-DOWN are going to change the ignition value. The four horizontal dashes indicate that there will be no scheduled ignition for that day.

Press the button with the curved arrow to exit the weekly schedule section. Press the ON/OFF button for 5 seconds to completely exit. Press the key corresponding to the central symbol P-T to change program type P= permanent and T= temporary. Permanent programming consists of ignition hourly schedule programming that will last for an indefinite period of time until a new programming is implemented. Temporary programming consists of an hourly programming that will become priority with respect to the permanent programming but will have just a 7 day duration. After this time the temporary programming will automatically be cancelled, the permanent one being again valid. In case you want to temporary program a day during which you do not want to turn on the oven, store the OFF schedule. Press the button with the curved arrow to exit the weekly programming section. Press the ON/OFF button for 5 seconds to exit completely.

Description

To enable controller start-up conducted by the weakly schedule, with a powered off controller in stand-by, press the ENTER key and it will display Pro (see left)

:

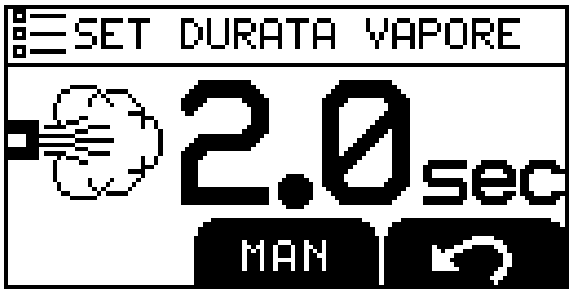


With a controller set to Pro or a powered-off controller, press the START/STOP button to display current time and day.

From here you can view the schedule of the upcoming ignitions programmed by pressing the up arrow on the side of the display, see picture to the side.

14.6 Steam flow adjustment

Description

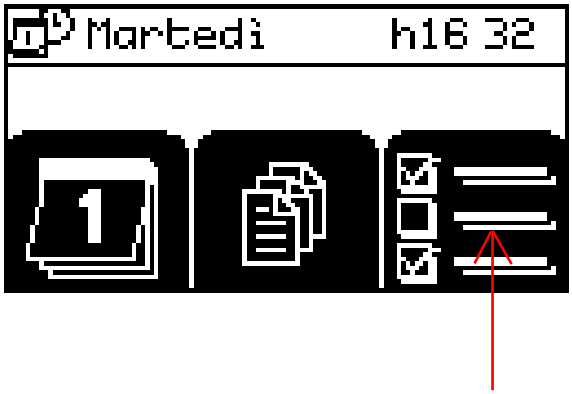


To adjust steam blast duration, press the steam blast key and the ENTER key simultaneously, having the controller on but in STOP mode. In this menu the solenoid valve opening time expressed in seconds can be modified. Press the button with the curved arrow to store and exit

The parameter is only adjustable in the manual program and with steamer inserted.

14.7 Level 1 set-up

Description



In order to access first level set-up section, the 2 arrow UP-DOWN keys you must pressed and held for at least 5 seconds with a shut-down controller but with a connected power supply (power-on/off key corresponding led turned on).

This screen will be accessed by pressing the key on the lower right side of the indicated figure and the first level set-up section is accessed.

The first encountered parameter (00) is LANGUAGE. It can be modified by pressing the ENTER key and then selecting desired language by pressing the UP-DOWN arrows and exit and store by pressing the ENTER key

The next parameter is (01) SECURITY CODE. By pressing ENTER we can enter a 3 digit code(values from 000 to 999). To change use the UP or DOWN arrows ,to pass from one digit to the other press ENTER until the complete storage of all the digits. This code is used to lock the cooking recipe so it will not be modified by authorized users. To access locked recipes type in the stored code.

Selection (02) OVEN TYPE. By pressing the ENTER key we can select the furnace type equipped with the controller and exit and store by pressing the ENTER key. Check that the oven type corresponds to the controller by viewing compatible models. **For ovens with INVERTER in the air ventilation select "ROTOVENT" OVEN TYPE and not ROTOR**

Description

Selection (03) FURNACE NUMBER. By pressing the ENTER key we can select the furnace number equipped with the controller. For more ovens sharing a serial connection (up to 32 ovens) do not assign the same number to two or more ovens as controllers with the same ID number do not exist, this would block data transmission between ovens.

Selection (04) VALVE. By pressing the ENTER key we can select the vapours exhaust valve's status: MANUAL, AUTOMATIC or NO (valve not existing). In case of manual valve, the cooking recipe can be programmed so that the controller can signal valve opening.

Selection (05) STEAM SOURCE. By pressing the ENTER key the steam source can be selected: STEAMER - NONE, using the UP-DOWN arrows select the oven's steam source exit by pressing the ENTER key.

Selection 07 STEAM TYPE. In this parameter, it is possible to select the SECONDS water dispensing mode. With this setting the water is delivered on time. STEP SECONDS with this setting the water is delivered with a small step in departure and then a long final blast. LITRES (flow meter optional) with this setting the water is always delivered in set quantity regardless of pressure or flow. STEP LITRES (low meter optional) .

Selection (09) LIGHT SWITCH OFF with this parameter we can turn off the light in the cooking chamber automatically after tot seconds, values are configurable from 10 to 600 seconds or fixed (always on)

Description

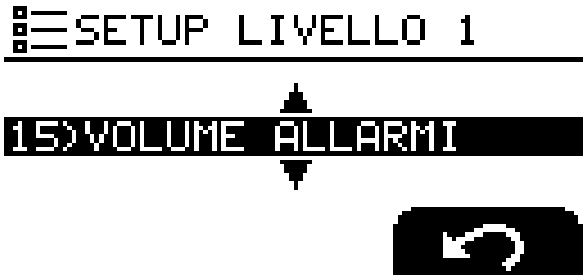
Parameter 10 - PRE COOKING ALARM, by pressing the ENTER key at least one alarm may be selected to signal cooking operation end and operation time. Choose between 1 and 600 sec. (alarm enabled) or NO (alarm disabled), default value 60 sec.

Parameter 12 - TEMP. ALARM, by pressing the ENTER key you could select an alarm using the UP-DOWN arrows. (this setting allows you to receive an audible alert when the cooking chamber temperature reaches a setpoint. This feature is useful during a recipe preheating)

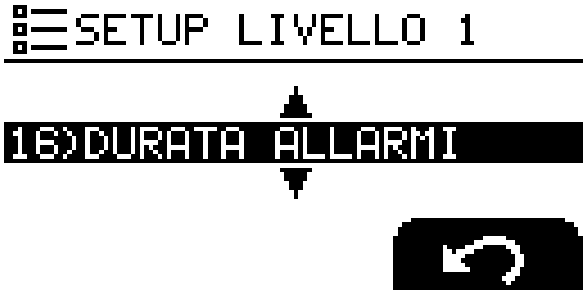
Parameter selection 13 - LCD TURN OFF , by pressing the ENTER key we are going to select whether we want the LCD display to always remains turned on (select the Fixed option) or whether we want it to go off after a certain time (select the turn-on time expressed in seconds from 10 to 600). Press any key to turn the display back on.

Parameter selection 14 - END OF COOKING OPERATIONS LIGHT SIGNAL, by pressing the ENTER key to select if cooking chamber light will flash to indicate the end of the cooking time. The options are YES (flash enabled) or NO (flash disabled)

Description



Parameter Selection 15 - ALARM VOLUME, by pressing the ENTER key we are going to select if we want the alarm volume LOW or HIGH.



Parameter Selection 16 - ALARM DURATION, by pressing the ENTER key select alarm duration between 5 an 120 seconds.

Parameter Selection 17 - LCD REVERSAL, by pressing the ENTER key select letter and background colour (white letters on a blue background or blue letters on a white screen). The options are YES or NO.

Parameter Selection 18 - LCD CONTRAST, by pressing the ENTER key select the LCD contrast variable from 5 to 40, default being 25.

Adjust this value to also remove any display colour spots

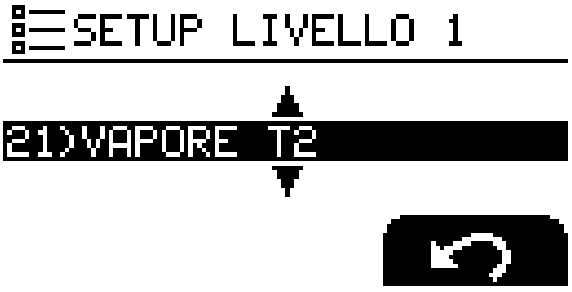
Description

Parameter Selection 19 - DISPLAY MODE, by pressing the ENTER key select the display type that we want to have during cooking, the options are:

TEMP. + TIME, by selecting this option the temperature and cooking time in minutes will be simultaneously displayed. TEMP. TEMP. / TIME, by selecting this option the set temperature and cooking time in minutes will alternatively be display, press the ENTER key to change display.

Parameter Selection 20 - STEAM T1, by pressing the ENTER key this parameter is going to be adjusted . This parameter corresponds to the time that elapses from steam emission key activation and the air recirculation fan power-down.

Settable values from 0, …, 5 sec - default value 3 sec



Parameter Selection 21 - STEAM T2, by pressing the ENTER key this parameter is going to be adjusted.This parameter corresponds to fan stop time period subsequent to steam emission.

Settable values from 0, …, 255 sec

Default value 40 sec.

Parameter Selection 22 - STEAM T3, by pressing the ENTER key this parameter is going to be adjusted.This parameter corresponds to heat source operation with non-operational fan. Avoid Methane Gas burners pre-wash after operations involving steam utilisation.

Settable values from 0, …, 30 sec

Default value 0 sec.

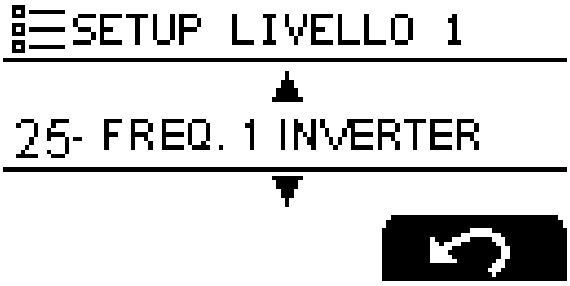
Description

Parameter Selection 23 - COOLING, by pressing the ENTER key this parameter is going to be adjusted.This parameter corresponds to a heat exchanger fan switch-off delay (in minutes) after the oven's power shut down (standby). Used for combustion cylinder cooling.

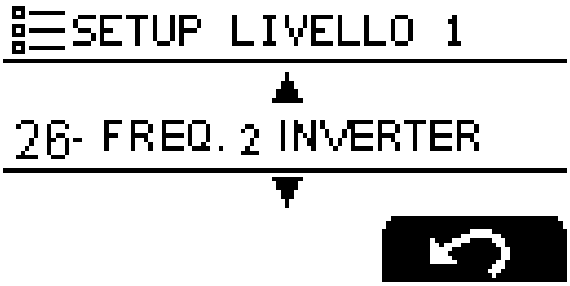
Settable values from 0, …, 30 sec

Default value 10 sec.

Parameter Selection 24 - FAN, by pressing ENTER to adjust this parameter that corresponds to the speed of the air recirculation fan at a speed (1) or 2 speeds (2) or multi-frequency with 5-speed INVERTER. The multifrequency option with 5-speed INVERTER, appears only if the oven type is set to ROTOVENT



Selection parameter 25 – FREQUENCY 1 INTERVER pressing ENTER will set this parameter which corresponds to 1, the lowest speed set at 35 Hz by default:



Selection parameter 26 - FREQUENCY 2 INVERTER, pressing ENTER will set this parameter that corresponds to the speed 2, one set to 40 Hz by default:

Selection parameter 27 - FREQUENCY 3 INVERTER, pressing ENTER will set this parameter that Is the speed 3, the one set at 45 Hz by default:

Description

Selection parameter 28 - FREQUENCY 4 INVERTER pressing ENTER will set this parameter that corresponds to the speed 50 Hz 4, set to default:

Selection parameter 29 - FREQUENCY 5 INVERTER pressing ENTER will set this parameter that corresponds to the speed 5, the highest set at 55 Hz by default:

Parameter Selection 35 - MANAGEMENT TRUCK, by pressing the ENTER key this parameter is going to be adjusted.This parameter corresponds to the type of carriage hook the oven is equipped with, this value can be:

- STANDARD (carriage with hook or turntable).
- WITH LIFT (with carriage lift)
- WITH INVERTER (rotation control inverter)
- WITH INVERTER/LIFTING (carriage rotation and lifting onverter)

Parameter Selection 37 - HOOD ASPIRATOR, by pressing the ENTER key this parameter is going to be adjusted.This parameter corresponds to oven hood aspirator type and operation mode, this value can be:

- 1 VEL. ON AT START (fan vel.1 enabled at start)
- 1 VEL. OFF AT START (fan vel.1 OFF at start)
- 2 VEL. ON AT START (fan vel.2 enabled at start)
- 2 VEL. OFF AT START (fan vel.2 OFF at start

Description

Parameter Selection 38 - VALVE DELAY, press the ENTER key to select the time, in seconds, to leave the vapour drain valve open after door closing. The settable values are:

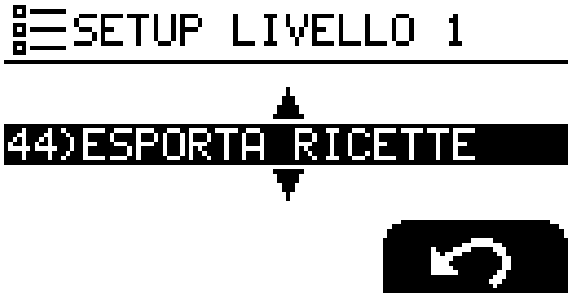
- NO Closed valve

- From 5 to 30 seconds in 5 second segments default 10 seconds)

Parameter Selection 42 - RECIPE TRANSFER, by pressing the ENTER key this controller will begin transmitting the recipes to all the controllers that previously have selected and confirmed the 43 RECIPES RECEIVING parameter .

ATTENTION: this will overwrite and thus erase all recipes present in the controllers receiving the file

Parameter Selection 43 - RECIPES RECEIVING, by pressing the ENTER key receive the recipes from the cooking chamber controller that we are going to select using the previous parameter.



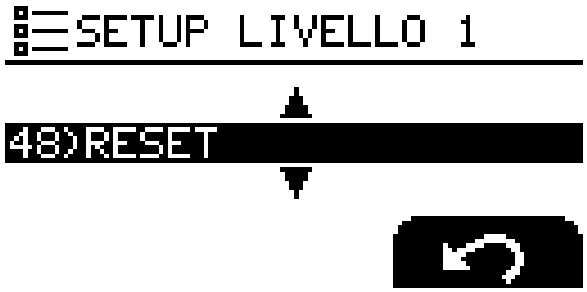
Parameter Selection 44 - RECIPE EXPORT, by pressing the ENTER key export the controller's recipes to a USB stick inserted into the USB port. A VID12.TAG file will be created that can be send by e-mail or transmitted to the controller of another furnace. Press the ENTER key only after you have inserted the USB stick.

Description

Parameter Selection 45 - IMPORT RECIPES, by pressing ENTER key we are going to import the recipe from a USB stick that we have inserted into the USB port. Remember that only .tag files will be imported. Press the ENTER key only after you have inserted the USB key.

Parameter Selection 46 - AGG. VIDEO CARD, by pressing the ENTER key, import control unit software updates from a USB stick inserted into the USB port. This software is called "VID12 …bin". By pressing the ENTER key the current version of the SW will be displayed,the one present on the stick, if the data match, press the OK button

Parameter Selection 47 - AGG. PANEL BOARD, by pressing the ENTER key go to import power unit software updates from a USB stick inserted into the USB port. This software is called "ELEQU… .bin". By pressing the ENTER key the current version of the SW will be displayed,the one present on the stick, if the data match, press the OK button



Parameter Selection 48 - RESET, by pressing ENTER key select where a basic set-up recovery is needed, here we can perform a reset to:

COOKING CHAMBER - we will reset in this case, all the control unit data including the hidden settings - the factory settings. We will reset in this all case the hourly of switching on of everything the rooms connected between of them.

PRESCRIPTIONS. We will reset and we will cancel in this case all of the programs of the prescriptions of cooking.

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14,8 Alarm list control "SMART" - oven ROTOR

ALARM	CAUSE	SOLUTIONS
"ROOM P.INT."	Room temperature detection probe interrupted	Check tightening cables. Replace the probe
"S.INT/COR G.F"	Probe detection junction temperature interrupted	Replace the card power panel
"OPEN DOOR"	Door micro switch not working	Replace the door's micro switch or check connections
"ROOM MAXT"	Room temperature too high	Cool the room down, if the fault persists, replace the power panel board.
"CARRIAGE ROTATION BLOCK"	Carriage stuck inside the cooking chamber	Open the door, cool down the oven, release the carriage and remove it from the oven, then restore carriage support to its correct position using the upper micro switch. Defective relay rotation, replace it.
"MOTOR THERMAL PROTECTION SENSOR"	Motor thermal protection sensor messing.	Restore the thermal protection sensor. Check for possible short circuits.
"BURNER BLOCK" LIFTING TROLLEY "	Lock lifting cart Device	Check the operation of the sensors that allow lifting. Also check the operation of the hoist motor and replace if defective

ALARM	CAUSE	SOLUTIONS
"COMUNICAT. SERIAL INVERTER"	Interrupted or defective inverter connection	Check inverter serial connection.
"INVERTER ERROR" INVERTER"	Inverter not working or program.	Check the operation of the inverter and replace if necessary.
"PRESS START"	Command pending oven	Press the START button to start the program or cooking.
"INVERTER ERROR" METERS "	Faulty meter	Check the connection. Check the time/litre setting. Check the water supply. Check steamer sprayer clogging. Replace the meter.
"KO COMM. Q/V"	The video card does not communicate with the board panel	Replace or connect the RJ45 cable to video card and board panel. Replace the card.
"LOW BATTERY"	Low backup battery .	Replace the Video board's CR2032 3V battery
"EPP VIDEO FAIL "	The setpoint can not be stored on eeprom	Replace the video card
"ADC PANEL FAULT"	The panel board's a/d converter does not work	Replace the board panel

14.9 Data transfer USB slot

Unscrew the plastic cap and insert the USB key into the slot taking care to insert it from the correct side, and then follow the control panel display instructions.

14.10 PROCEDURE TO UPDATE THE SMART CONTROL UNIT SOFTWARE

1. Prepare a USB stick containing the following updated files:
- Vid12_xx.bin
- Rotqu_xx.bin
- ELEQU_xx.bin
where "xx" is the software version

2. Set the control panel in stand-by and enter the level 1 parameters (see the user manual in the "Level1 set-up" paragraph)
Note: if the oven is a Tronik or modular, use the lower control panel to render the procedure, that closest to the USB connector. The other upper panels MUST ALSO BE IN STAND-BY. By doing so, all the control panels be automatically updated.

3. Insert the USB memory stick with the files (see point 1).

4. Go to menu no.46 (UPDATE VIDEO CARD) and confirm the loading process. This will update the software on the video card.

5. Go to No.47 (UPDATE CONTR.BOARD) and confirm the loading process. This will update the software on the control board.

Note: if, after loading the new software, you may witness anomalous behaviour, go to the level 1 parameters and reset the control panel, select Reset CHAMBER (for Tronik and modulars) or reset OVEN (for al the other models). Remember that in this case you can adjust some of the parameters based on the various devices and optionals installed on the oven (steamer or steam generator, manual or automatic shutter, etc.).

15 How to order spare parts

If spare parts are needed, proceed as following:

1) Photocopy the form inserted in the next page.
2) Complete the blanks by following these guidelines:

SERVICE AND SPARE PARTS OFFICE TELEFAX +39.0521.628763 - email service@tagliavini.com		
B	SPARE PARTS OFFER REQUEST FORM	**A**
C	D	
E	**F**	**H**
	G	**I**

Code number	Description	Quantity
L	**M**	**N**

A Offer request page number (example: if the spare part list occupies 2 forms, write "1/2" on the first one and "2/2" on the second).
B Preprinted in question system serial number in order to avoid mistakes. (**Take care not to use this form for another system of ours to avoid any reference mistakes**)
C The establishment's goods delivery address.
D The establishment's invoice delivery adress.
E Name and surname of the person receiving the offer (write in capital letters).
F Telephone number of those requesting the offer.
G The fax number the offer will be received on
H The client's desire regarding the shipping method.
I Offer request date.
L The mapping table's reference number inserted in the manual.
M Spare part name.
N Spare part desired quantity.

3) Send a completed form copy to the indicated fax number.
As a reply, a complete price offer, delivery and sale terms will be sent to you as soon as possible.

If the request is attained in another form or not completely filled in,
the TAGLIAVINI S.p.a. disclaims any liability for any type of inconvenience.

SERVICE AND SPARE PARTS OFFICE

TELEFAX +39.0521.628763 - email service@tagliavini.com

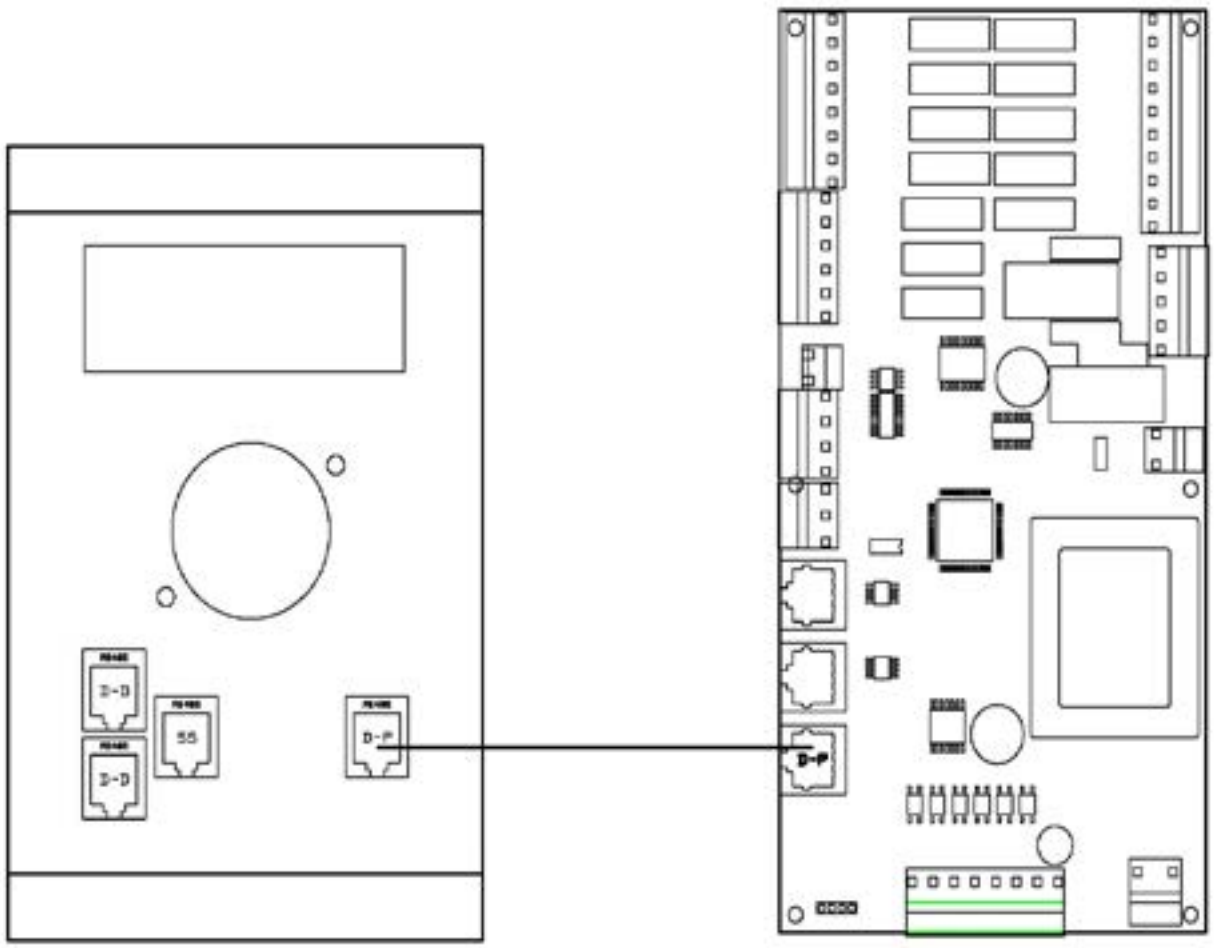
Machine serial number	OFFER REQUEST FORM SPARE PARTS	N°. page

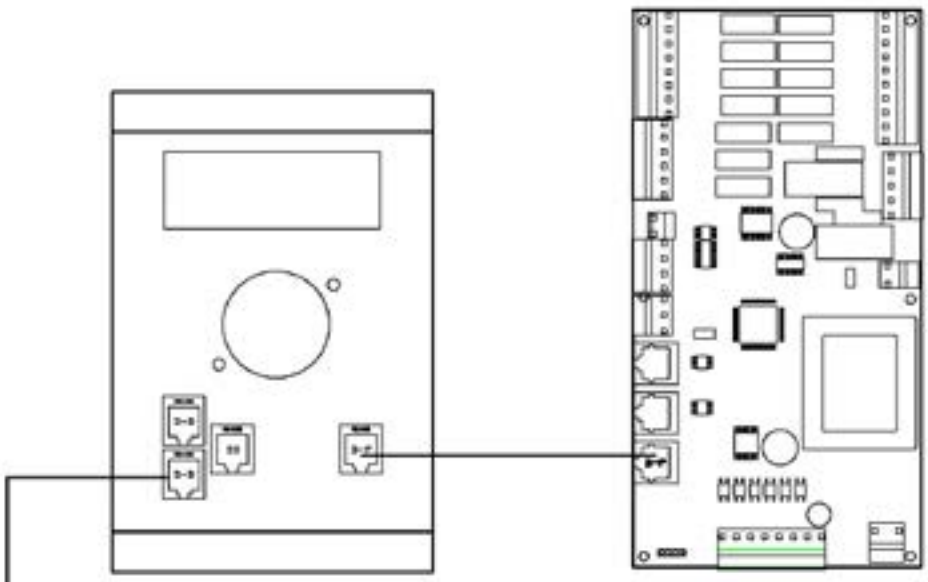
Goods delivery address	Invoice delivery address

Name of applicant	phone number	Shipping by:
	Fax number	Date

Code number	Description	Quantity

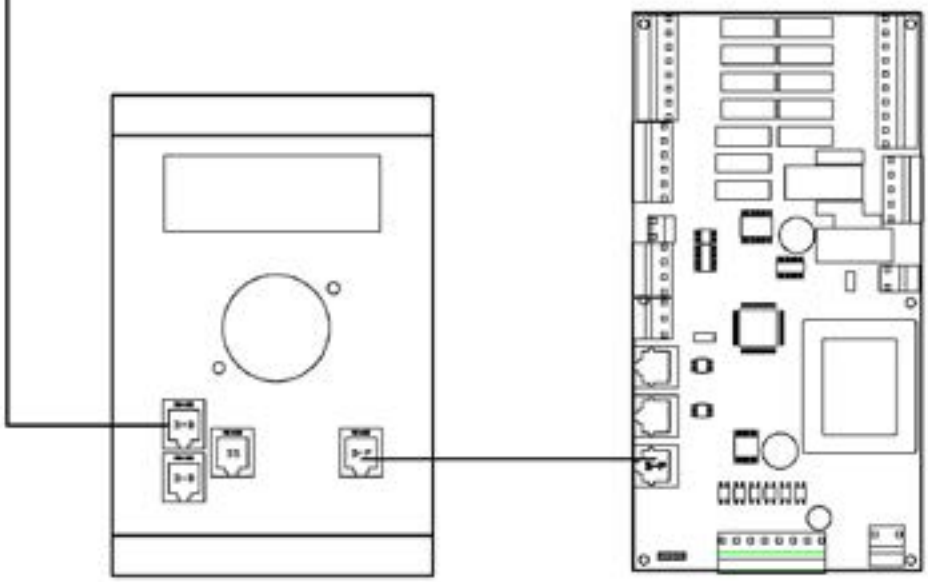
16 Connection SMART units





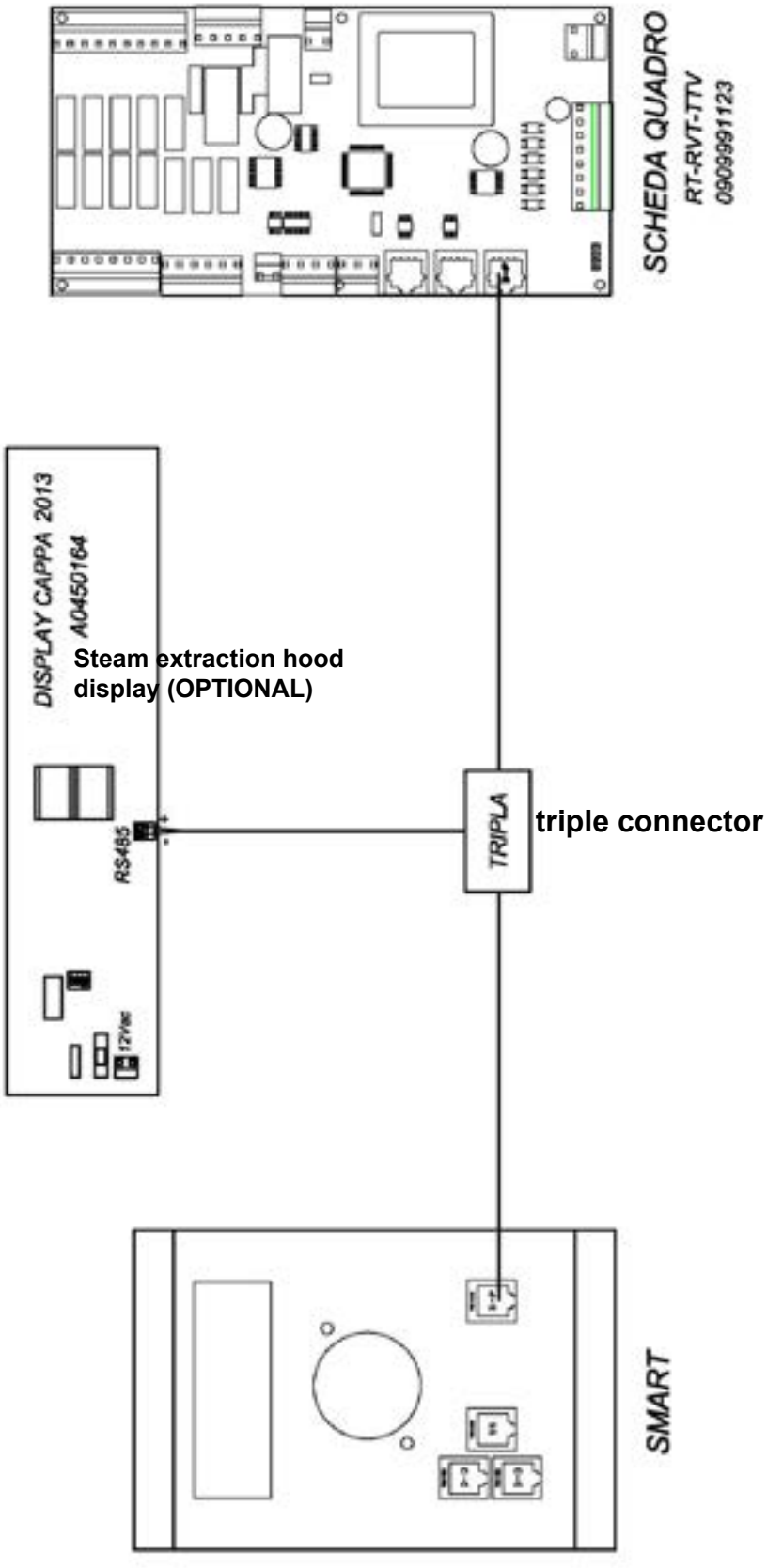
SMART

SCHEDA QUADRO
RT-RVT-TTV
0909991123



SMART

SCHEDA QUADRO
RT-RVT-TTV
0909991123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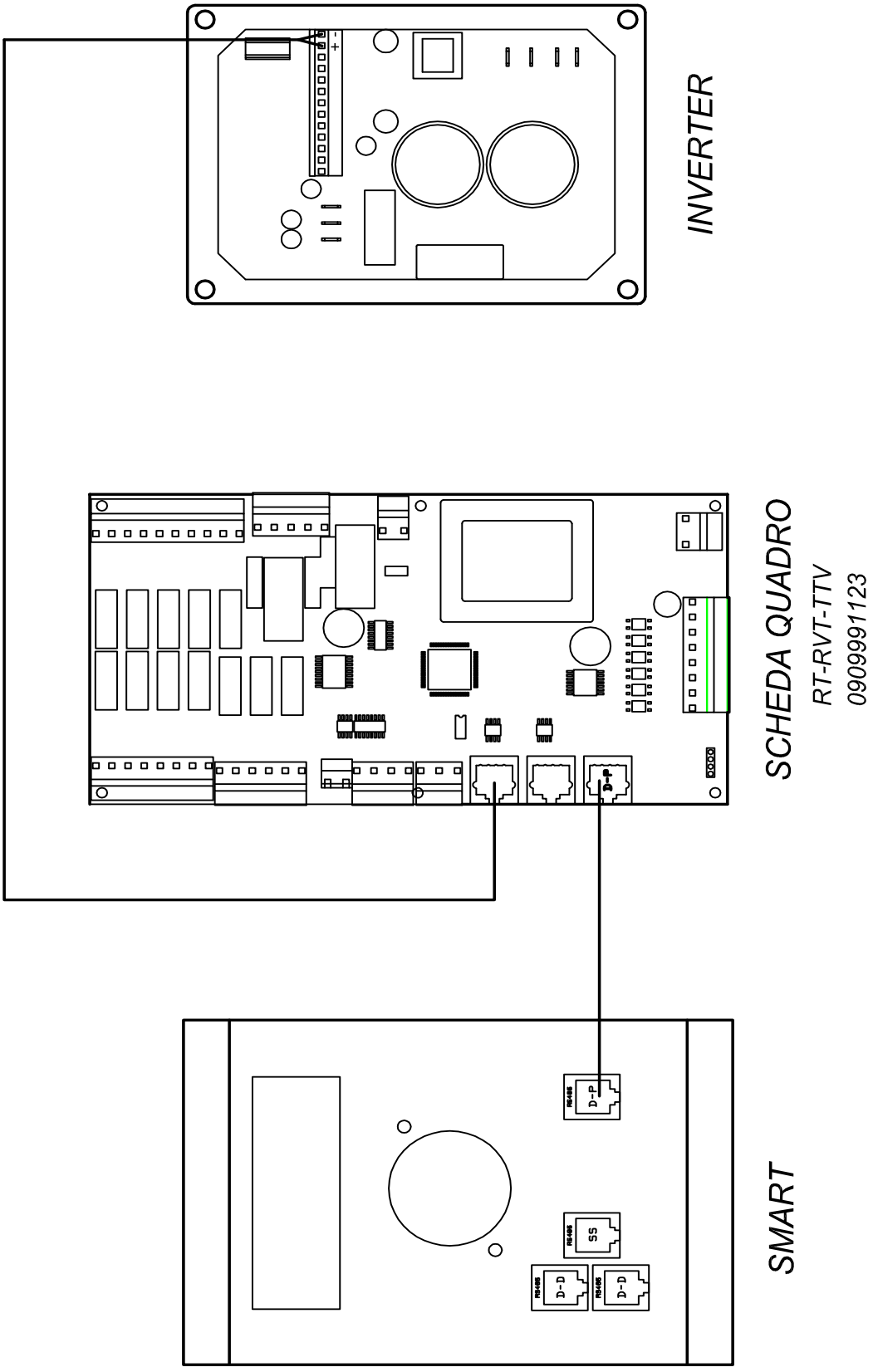
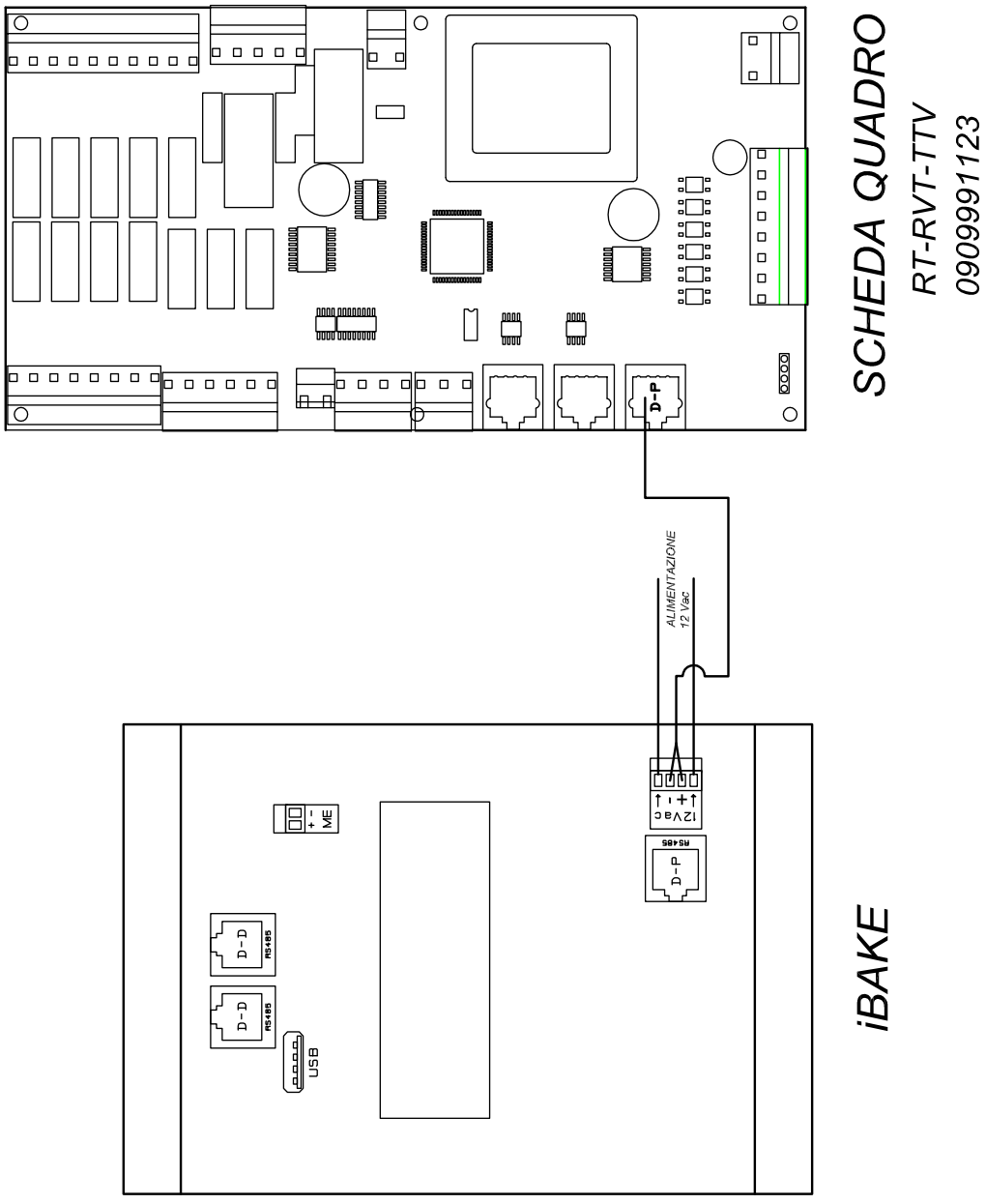
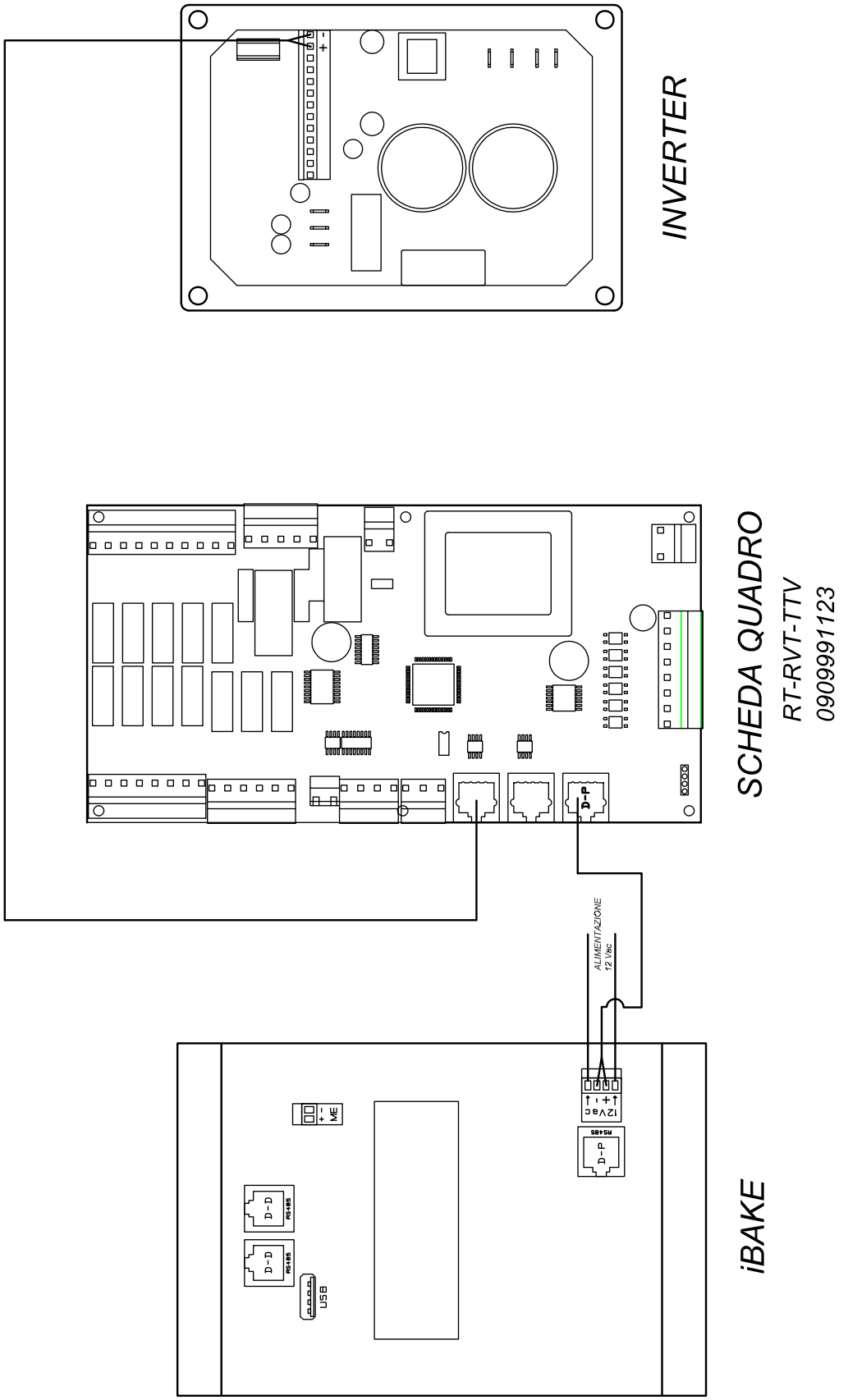
RT-RVT-TTV
0909991123
DISPLAY CAPPA 2013
A0450164
Steam extraction hood
display (OPTIONAL)
RS485
TRIPLA
triple connector
SMART


INVERTER
SCHEDA QUADRO
RT-RVT-TTV
0909991123
SMART
D-P
SS
D-D
D-D

17 Connection IBAKE units




INVERTER
SCHEDA QUADRO
RT-RVT-TTV
0909991123
ALIMENTAZIONE
12 Vac
12Vac
RS485
D-P
ME
D-D
RS485
USB
iBAKE

18 Wiring diagram

ATTENTION: ATTENTION: In the manual is inserted a standard electric diagram not necessarily this electric diagram corresponds to the oven in your possession.

.

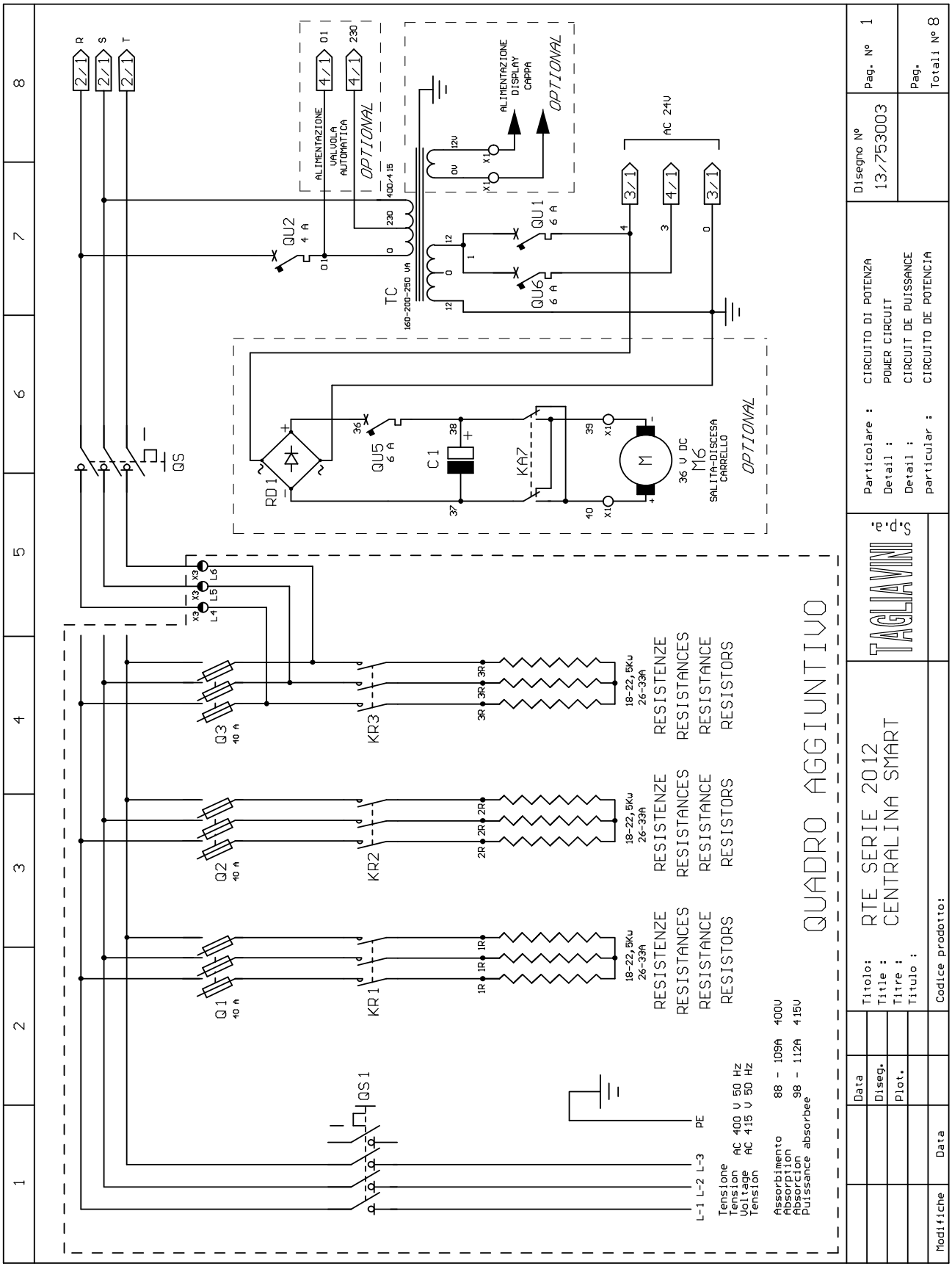
The original wiring diagram of the oven,to refer to, is positioned inside the electrical panel box

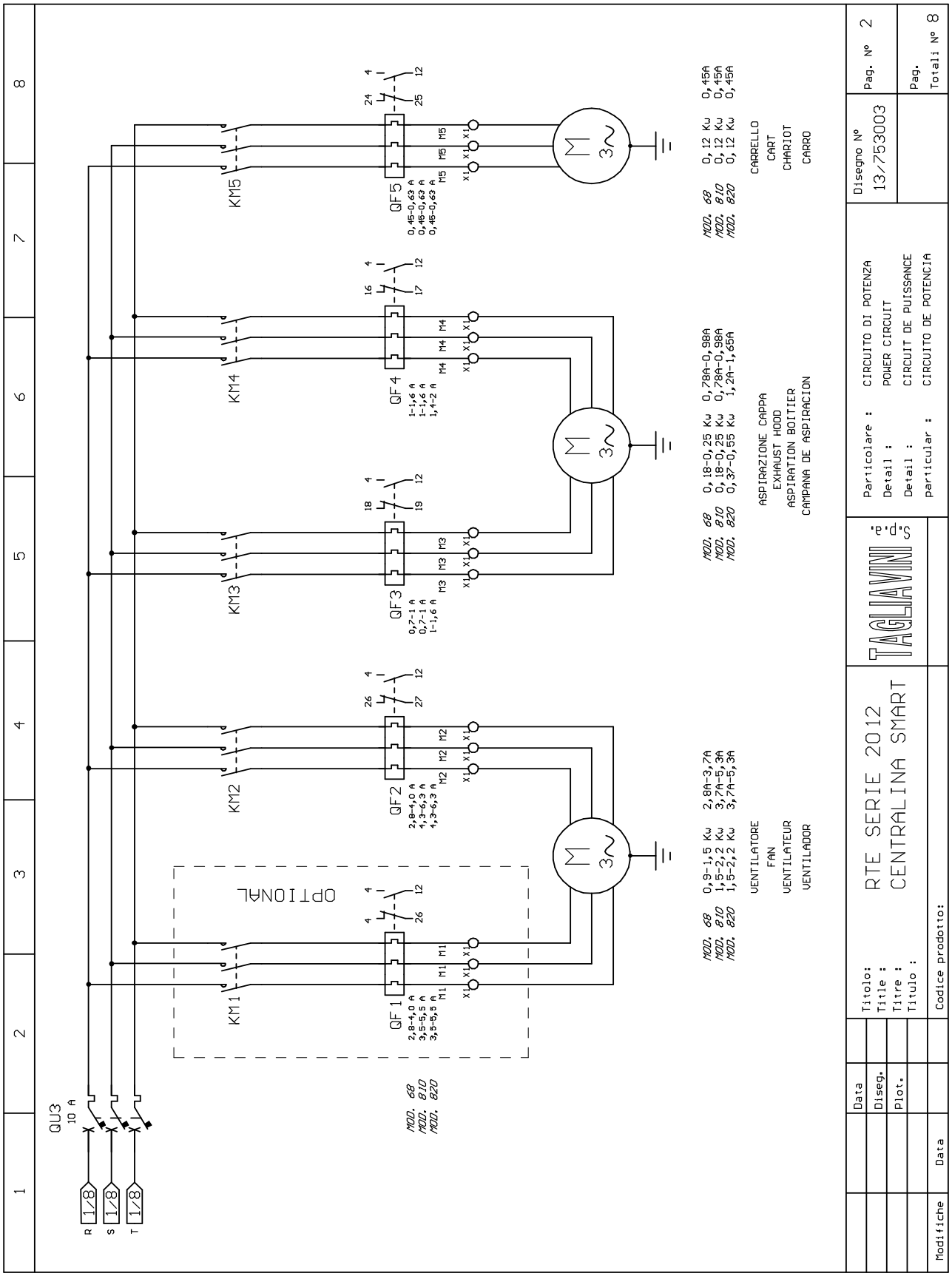
Descrizione impianto	Unit description	Description installation	Desription de la istalacion

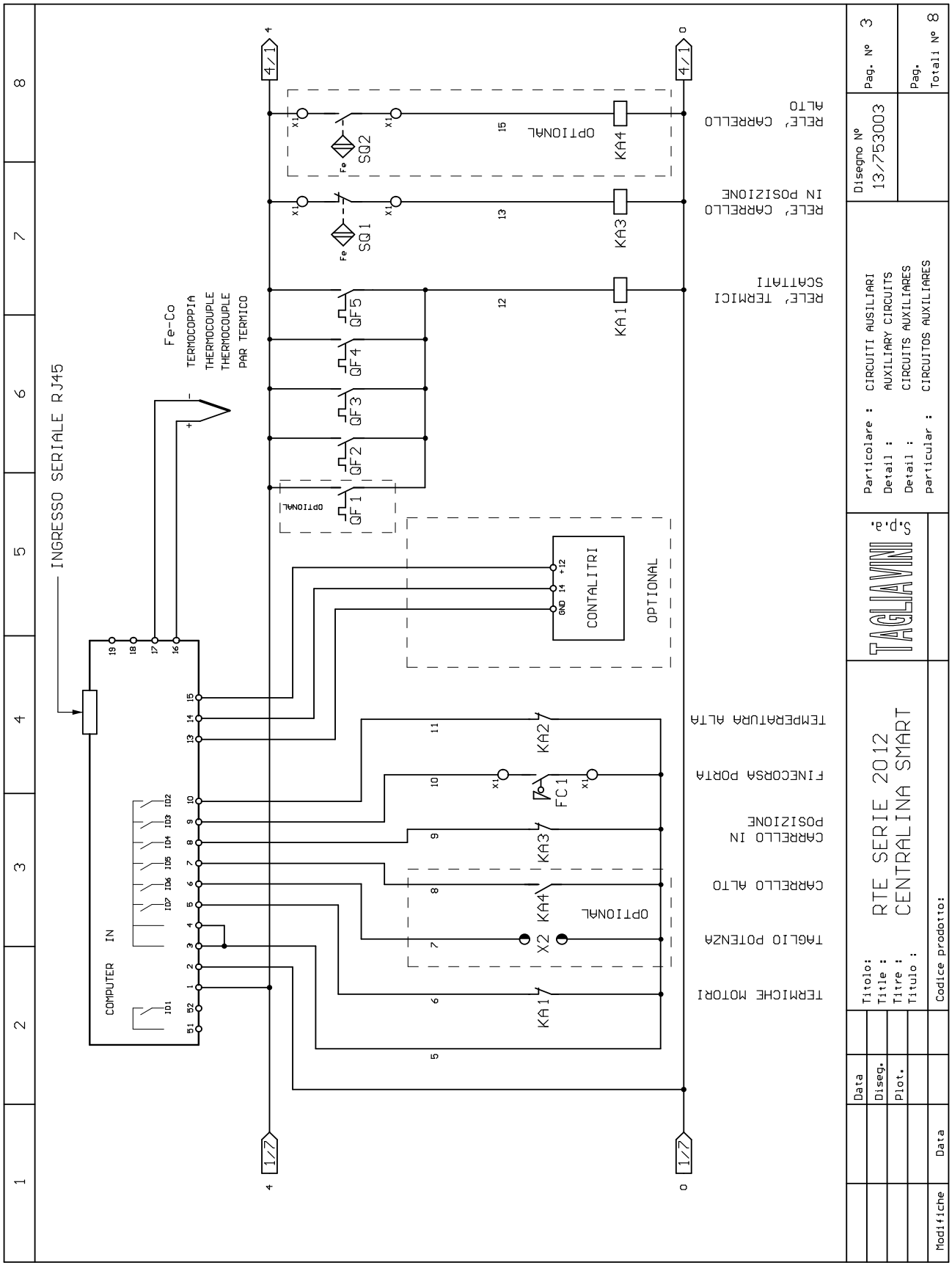
RTE SERIE 2012
CENTRALINA SMART
3 GRUPPI RESISTENZE

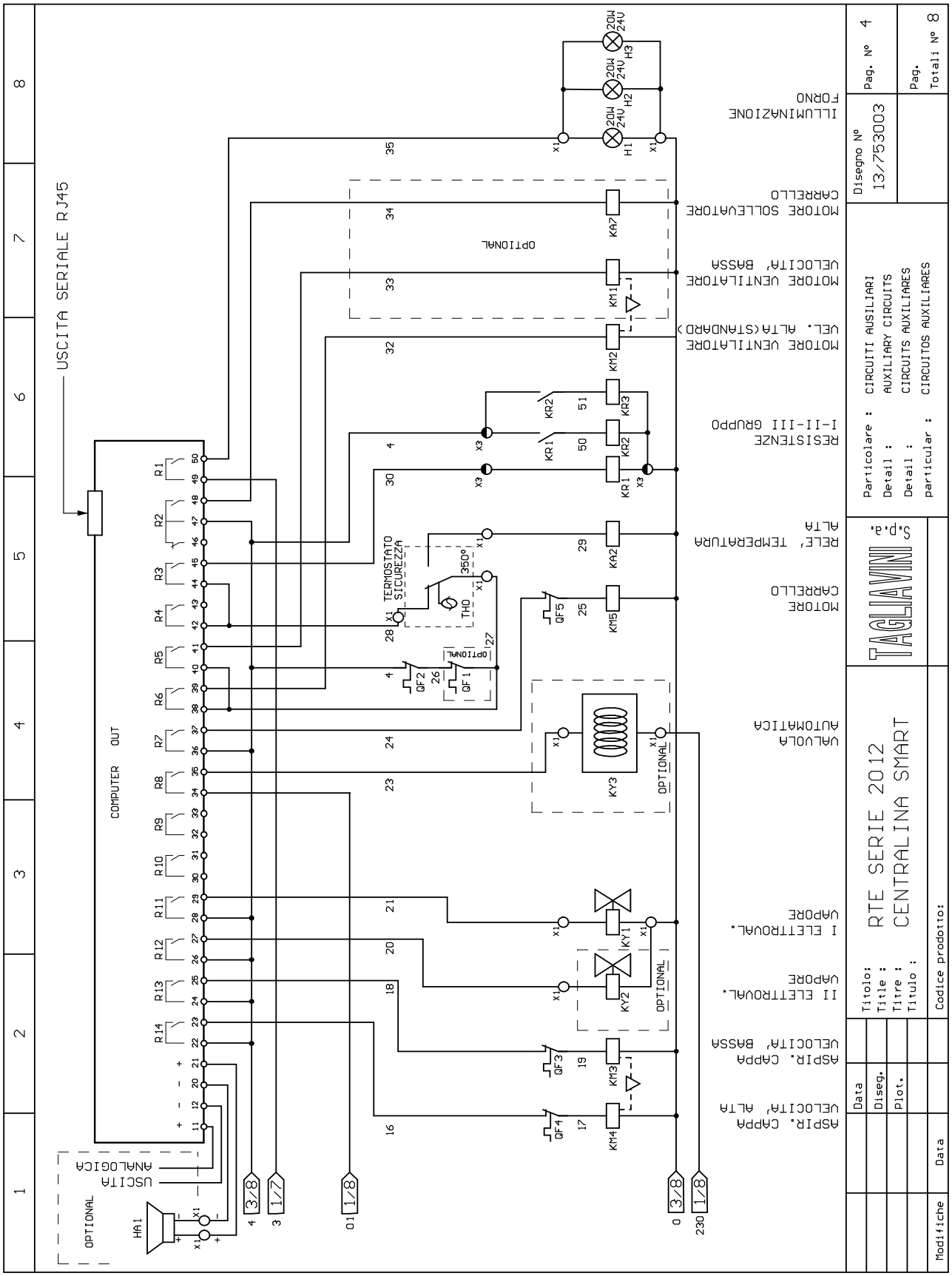
Numero disegno Drawing number Numèro dessin Nùmero de equema	Alimentazione Power supply Alimentation Alimentaciòn	Ciruiti ausiliari Auxiliary circuits Circuits auxiliares Circuitos auxiliares	Data di modifica Modification date Date modification Fecha de modificatiòn
13/753003	400/415V 50Hz	24VAC	21/03/13
Pagine totali Total pages Pages totales Paginas en total 8	ILLUMINAZIONE FORNO A 3 LAMPADE 24V		

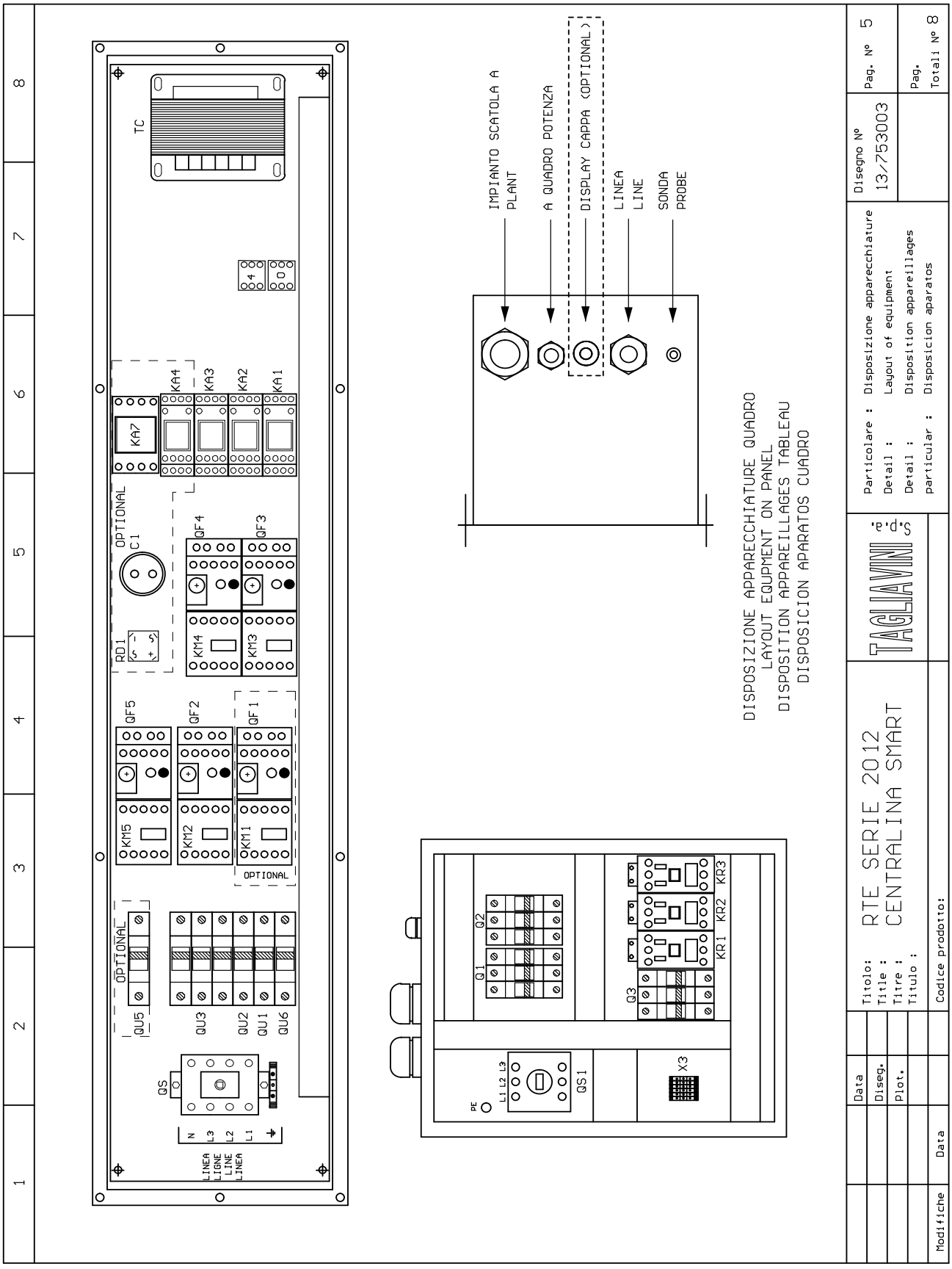
TAGLIAVINI


QUADRO AGGIUNTIVO
RTE SERIE 2012
CENTRALINA SMART
TAGLIAVINI s.p.a.
Disegno N° 13/753003
Pag. N° 1
Pag. Totali N° 8
CIRCUITO DI POTENZA
POWER CIRCUIT
CIRCUIT DE PUISSANCE
CIRCUITO DE POTENCIA
OPTIONAL
ALIMENTAZIONE DISPLAY CAPPA
VALVOLA AUTOMATICA
ALIMENTAZIONE
AC 24V
TC
160-200-250 VA
RD1
QU1
QU2
QU5
QU6
C1
KA7
M6
SALITA-DISCESA CARRELLO
36 V DC
Q1
Q2
Q3
KR1
KR2
KR3
RESISTENZE
RESISTANCES
RESISTANCE
RESISTORS
18-22,5Kw
26-33A
QS
QS1
L-1 L-2 L-3
PE
Tensione AC 400 V 50 Hz
Tension AC 415 V 50 Hz
Voltage
Tensión
Assorbimento 88 - 109A 400V
Absorption
Absorción 98 - 112A 415V
Puissance absorbee
Titolo: RTE SERIE 2012
Title : CENTRALINA SMART
Titre :
Título :
Codice prodotto:
Data
Diseg.
Plot.
Modifiche
Data


QU3
10 A
R
S
T
1/8
KM1
KM2
KM3
KM4
KM5
QF1
QF2
QF3
QF4
QF5
OPTIONAL
MOD. 68
MOD. 810
MOD. 820
VENTILATORE
FAN
VENTILATEUR
VENTILADOR
ASPIRAZIONE CAPPA
EXHAUST HOOD
ASPIRATION BOITIER
CAMPANA DE ASPIRACION
CARRELLO
CART
CHARIOT
CARRO
RTE SERIE 2012
CENTRALINA SMART
TAGLIAVINI
CIRCUITO DI POTENZA
POWER CIRCUIT
CIRCUIT DE PUISSANCE
CIRCUITO DE POTENCIA
Disegno Nº
13/753003
Pag. Nº 2
Pag. Totali Nº 8


INGRESSO SERIALE RJ45
Fe-Co
TERMOCOPPIA
THERMOCOUPLE
THERMOCOUPLE
PAR TERMICO
COMPUTER IN
CONTALITRI
OPTIONAL
RELE' CARRELLO ALTO
RELE' CARRELLO IN POSIZIONE
RELE' TERMICI SCATTATI
TEMPERATURA ALTA
FINECORSA PORTA
CARRELLO IN POSIZIONE
CARRELLO ALTO
TAGLIO POTENZA
TERMICHE MOTORI
RTE SERIE 2012
CENTRALINA SMART
CIRCUITI AUSILIARI
AUXILIARY CIRCUITS
CIRCUITS AUXILIARES
CIRCUITOS AUXILIARES
Disegno N° 13/753003
Pag. N° 3
Pag. Totali N° 8


USCITA SERIALE RJ45
COMPUTER OUT
OPTIONAL
USCITA ANALOGICA
HA1
ILLUMINAZIONE FORNO
MOTORE SOLLEVATORE CARRELLO
MOTORE VENTILATORE VELOCITA' BASSA
MOTORE VENTILATORE VEL. ALTA (STANDARD)
RESISTENZE I-II-III GRUPPO
RELE' TEMPERATURA ALTA
MOTORE CARRELLO
VALVOLA AUTOMATICA
I ELETTROVAL. VAPORE
II ELETTROVAL. VAPORE
ASPIR. CAPPA VELOCITA' BASSA
ASPIR. CAPPA VELOCITA' ALTA
TERMOSTATO SICUREZZA
OPTIONAL
Disegno N° 13/753003
Pag. N° 4
Pag. Totali N° 8
Particolare : CIRCUITI AUSILIARI
Detail : AUXILIARY CIRCUITS
Detail : CIRCUITS AUXILIARES
particular : CIRCUITOS AUXILIARES
TAGLIAVINI S.p.a.
Titolo: RTE SERIE 2012
Title : CENTRALINA SMART
Titre :
Titulo :
Codice prodotto:
Data
Diseg.
Plot.
Modifiche
Data


TC
KA4
KA3
KA2
KA1
KA7
OPTIONAL
C1
QF4
QF3
RD1
KM4
KM3
QF5
QF2
QF1
KM5
KM2
KM1
OPTIONAL
OPTIONAL
QU5
QU3
QU2
QU1
QU6
QS
LINEA
LIGNE
LINE
LINEA
N
L3
L2
L1
IMPIANTO SCATOLA A
PLANT
A QUADRO POTENZA
DISPLAY CAPPA (OPTIONAL)
LINEA
LINE
SONDA
PROBE
DISPOSIZIONE APPARECCHIATURE QUADRO
LAYOUT EQUIPMENT ON PANEL
DISPOSITION APPAREILLAGES TABLEAU
DISPOSICION APARATOS CUADRO
Q1
Q2
Q3
KR1
KR2
KR3
PE
L1 L2 L3
QS1
X3
Titolo: RTE SERIE 2012
Title : CENTRALINA SMART
Titre :
Titulo :
Codice prodotto:
TAGLIAVINI s.p.a.
Particolare : Disposizione apparecchiature
Detail : Layout of equipment
Detail : Disposition appareillages
particular : Disposicion aparatos
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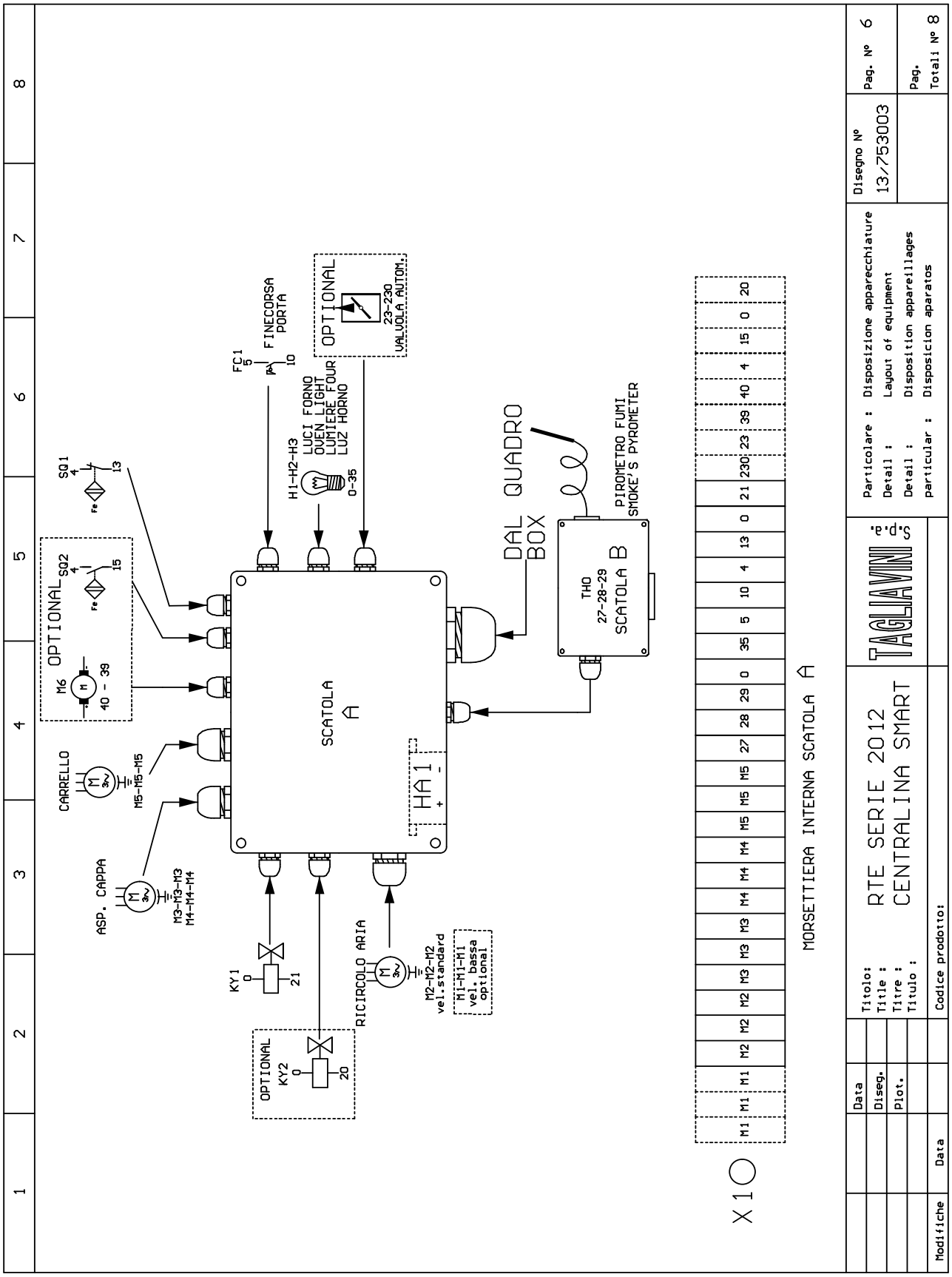
SQ1
FINECORSA PORTA
FC1
OPTIONAL
23-230 VALVOLA AUTOM.
LUCI FORNO
OVEN LIGHT
LUMIERE FOUR
LUZ HORNO
H1-H2-H3
0-35
OPTIONAL SQ2
M6
40 - 39
CARRELLO
M5-M5-M5
ASP. CAPPA
M3-M3-M3
M4-M4-M4
SCATOLA A
HA1
DAL QUADRO BOX
PIROMETRO FUMI
SMOKE'S PYROMETER
TH0
27-28-29
SCATOLA B
KY1
RICIRCOLO ARIA
M2-M2-M2
vel.standard
Mi-Mi-Mi
vel. bassa
optional
OPTIONAL KY2
X1
MORSETTIERA INTERNA SCATOLA A
Titolo:
Title :
Titre :
Titulo :
RTE SERIE 2012
CENTRALINA SMART
TAGLIAVINI s.p.a.
Particolare : Disposizione apparecchiature
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Disegno Nº 13/753003
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Plot.
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Data
Codice prodotto:

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LISTA COMPONENTI ELETTRICI / LIST OF ELECTRIC COMPONENTS / LISTE DES COMPOSANTS ELECTRIQUES / LISTA DE LOS COMPONENTES ELECTRICOS

Sigla schema Diagram key	Foglio Pag.	Q. tà Q. ty	Descrizione Description	Note Notes	Sigla commerciale Manufacturer's code	Costruttore Brand
QS	1	1	INTERUTTORE CON BLOCCO PORTA 4x32 *DOOR SWITCH*	32 A	ZQE-324 + ZR 3280+ ZR 3280 MS	ILME
QU1-QU6	1	1	INTERUTTORE AUTOMATICO 1x6A C6 *AUTOMATIC SWITCH*	6 A	243176	EATON
QU2	1	1	INTERUTTORE AUTOMATICO 1x4A C4 *AUTOMATIC SWITCH*	4 A	243174	EATON
QU3	2	1	INTERUTTORE AUTOMATICO 3x10A C10 *AUTOMATIC SWITCH*	10 A	243322	EATON
QU4	1	1	INTERUTTORE AUTOMATICO 1x6A C6 *AUTOMATIC SWITCH*	6 A	243176	EATON
TC	1	1	TRASFORMATORE DI SICUREZZA *TRASFORMER*	0-230-400-415 12-0-12/0-12	160 -200-250VA	AMADORI-ITALWEBER
QS1	1	1	INTERUTTORE CON BLOCCO PORTA 3X80A-3X100A-3X125A *DOOR SWITCH 36KW - 45KW - 54KW*	80A-100A 125A	HLT80-HLT100-HLT125 /3V/Z33/Z45 DZ	SONTHEIMER
KM1+KM2	2	1	CONTATTORE 3 POLI POTENZA *CONTACTOR*	24VAC	3RT2016-1AB02 +3RA1912-2H	SIEMENS
KM3+KM4	2	1	CONTATTORE 3 POLI POTENZA *CONTACTOR*	24VAC	3RT2016-1AB02 +3RA1912-2H	SIEMENS
KM5	2	1	CONTATTORE 3 POLI POTENZA *CONTACTOR*	24VAC	3RT2016-1AB02	SIEMENS
QF1	2	1	RELE' TERMICO TRIPOLARE RT68 *THREE-POLES RELAY CIRCUIT BREAKER RT810-812*	2,8-4A *3,5-5 A*	3RU2116-1EB0 *3RU2116-1FB0*	SIEMENS
QF2	2	1	RELE' TERMICO TRIPOLARE RT68 *THREE-POLES RELAY CIRCUIT BREAKER RT810-812*	2,8-4A *4-6,3 A*	3RU2116-1EB0 *3RU2116-1GB0*	SIEMENS
QF3	2	1	RELE' TERMICO TRIPOLARE RT68-810 *THREE-POLES RELAY CIRCUIT BREAKER RT812*	0,7-1A *1-1,6A*	3RU2116-0JB0 *3RU2116-1AB0*	SIEMENS
QF4	2	1	RELE' TERMICO TRIPOLARE RT68-810 *THREE-POLES RELAY CIRCUIT BREAKER RT812*	1-1,6A *1,4-2A*	3RU2116-1AB0 *3RU2116-1BB0*	SIEMENS
QF5	2	1	RELE' TERMICO TRIPOLARE *THREE-POLES RELAY CIRCUIT BREAKER*	0,4-0,6 A	3RU2116-0GB0	SIEMENS
KA1-KA2-KA4	3-4	1	RELE' + ZOCCOLO *RELAY SOCHET + RELAY*	24 V	55.34.8.024.0054 94.84	FINDER
KA3	3	1	RELE' + ZOCCOLO *RELAY SOCHET + RELAY*	24 V	55.34.8.024.5001 94.84	FINDER
KA7	4	1	RELE' + ZOCCOLO *RELAY SOCHET + RELAY*	24 V	RUMC2AB1B7 90.22	SCHNEIDER-FINDER
KR1-KR2-KR3	1	3	CONTATTORE 3 POLI 3RT2023-1AC20 *CONTACTOR 36-45-54-67KW*	24V 50-60Hz	3RT20231AC20	SIEMENS
Q1 - Q2 - Q3	1	3	PORTAFUSIBILE TRIPOLARE + FUSIBILE *THREE-POLE FUSE-HOLDER + FUSE*	40A gG	BCH 3 X 51	ITALWEBER

		Data		Titolo: Title : Titre : Titulo : RTE SERIE 2012 CENTRALINA SMART	TAGLIAVINI S.p.a.	Particolare : Lista componenti elettrici Detail : List of electric components Detail : Liste des composants electrique Particular : Lista de los componentes electricos	Disegno N° 13/753003 — Pag. N° 7
		Diseg.					
		Plot.					Pag. Totali N° 8
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LISTA COMPONENTI ELETTRICI
LIST OF ELECTRIC COMPONENTS
LISTE DES COMPOSANTS ELECTRIQUES
LISTA DE LOS COMPONENTES ELECTRICOS

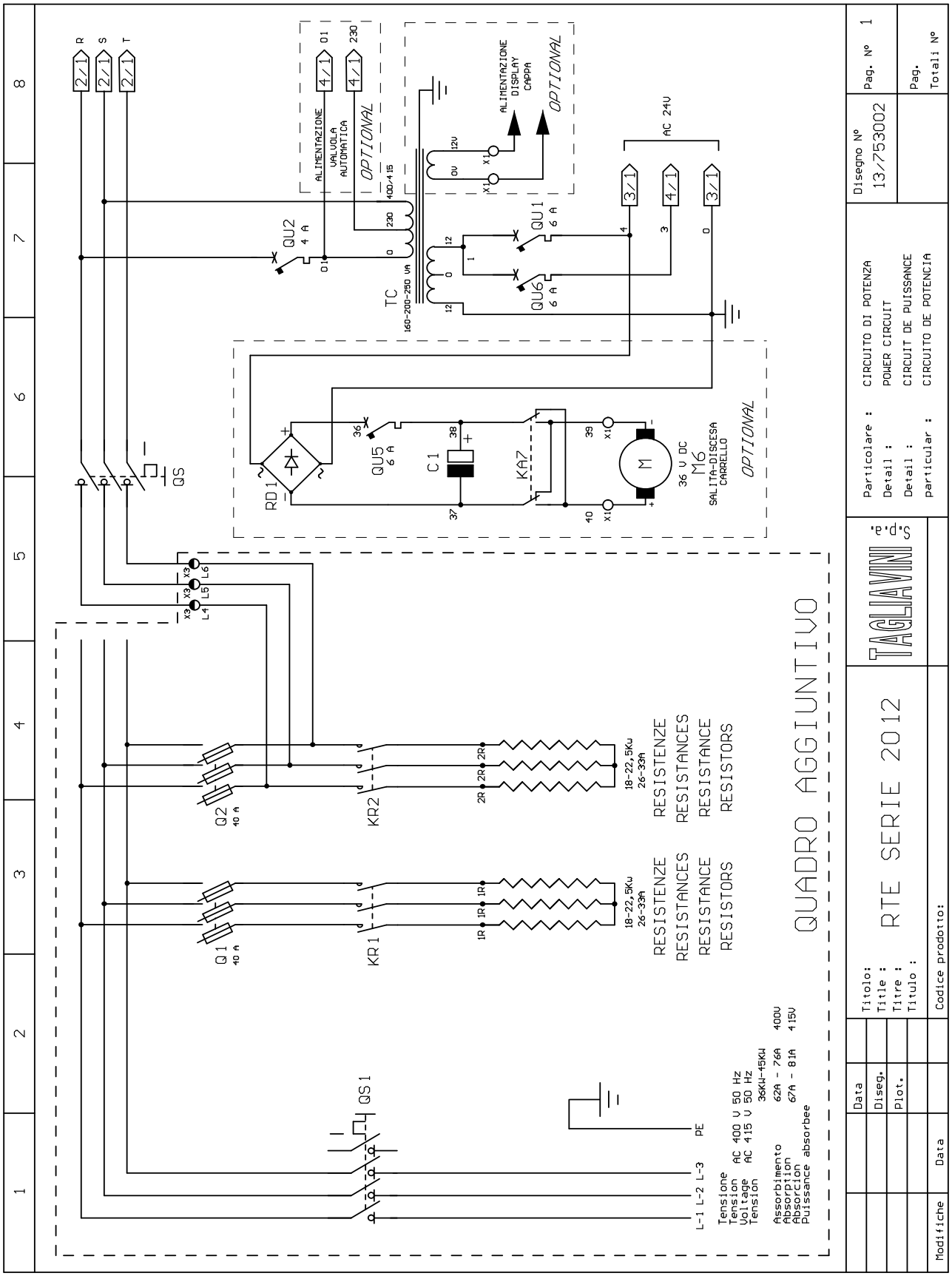
Sigla schema Diagram key	Foglio Pag.	Q. tà Q. ty	Descrizione Description	Note Notes	Sigla commerciale Manufacturer's code	Costruttore Brand
SQ1	3	1	PROSSIMITI D.18(carrello in posizione) *PROXIMITY*	NC	CO1G185AC *SI18-A5-NC*	SELET *AECO*
SQ2	3	1	PROSSIMITI D.18(optional carrello alto) *PROXIMITY*	NO	CO1G185AO *SI18-A5-NO*	SELET *AECO*
RD1	1	1	PONTE DIODI *DIODE*		36MB 120A	INDIA
QU5	1	1	INTERUTTORE AUTOMATICO 1x6A C6 *AUTOMATIC SWITCH*	6 A	243176	EATON
C1	1	1	CONDENSATORE ELETTROLITICO *ELECTROLYTIC CAPACITOR*		4700 mF 63 V dc	ITELCOND
FC1	3	1	FINECORSA *MICRO SWITCH*	NO	KSA4F	LOVATO
TH0	4	1	TERMOSTATO DI SICUREZZA *SAFETY THERMOSTAT*	MAX.500° C	ETH-70	JUMO
KY1-KY2	4	1	ELETTROVALVOLA *SOLENOID VALVE*		WL-CA12G	OMRON
H1-H2-H3	4	1	LAMPADA DICROICA *LAMP*	24V 20W		
HA1	4	1	CICALINO *BUZZER*			
SCATOLA A	6	1	CASSETTA DI DERIVAZIONE IMPIANTO *SYSTEM BOX*	IP 55	ECN 410 C6	ELETTROCANALI
SCATOLA B	6	1	CASSETTA DI DERIVAZIONE IMPIANTO *SYSTEM BOX*	IP 55	ECN 410 C4R	ELETTROCANALI
0 -4	5	2	MORSETTI D'APPOGGIO *TERMINAL*		Z6-6D	CEMBRE
X1	6	36	MORSETTIERE A VITE CON LAMELLA *SCREW-TERMINALS WITH PLATE*	1,5 mmq	E 100 JCL	ELECO
X2	3	2	MORSETTIERA (optional per taglio potenza) *SCREW-TERMINALS*	2,5 mmq	CBD.2	CABUR
X3	5	3+3+1	MORSETTIERA QUADRO AGGIUNTIVO *SCREW-TERMINALS*	2,5 - 4mmq	CBD.2 - CBD4 WK4SL-U-VO	CABUR WIELAND
	5	1	CARPENTERIA QUADRO *CARPENTRY*	970X190X200		TAGLIAVINI
	5	1	CARPENTERIA QUADRO *CARPENTRY*	500x400x200		GROSSULE

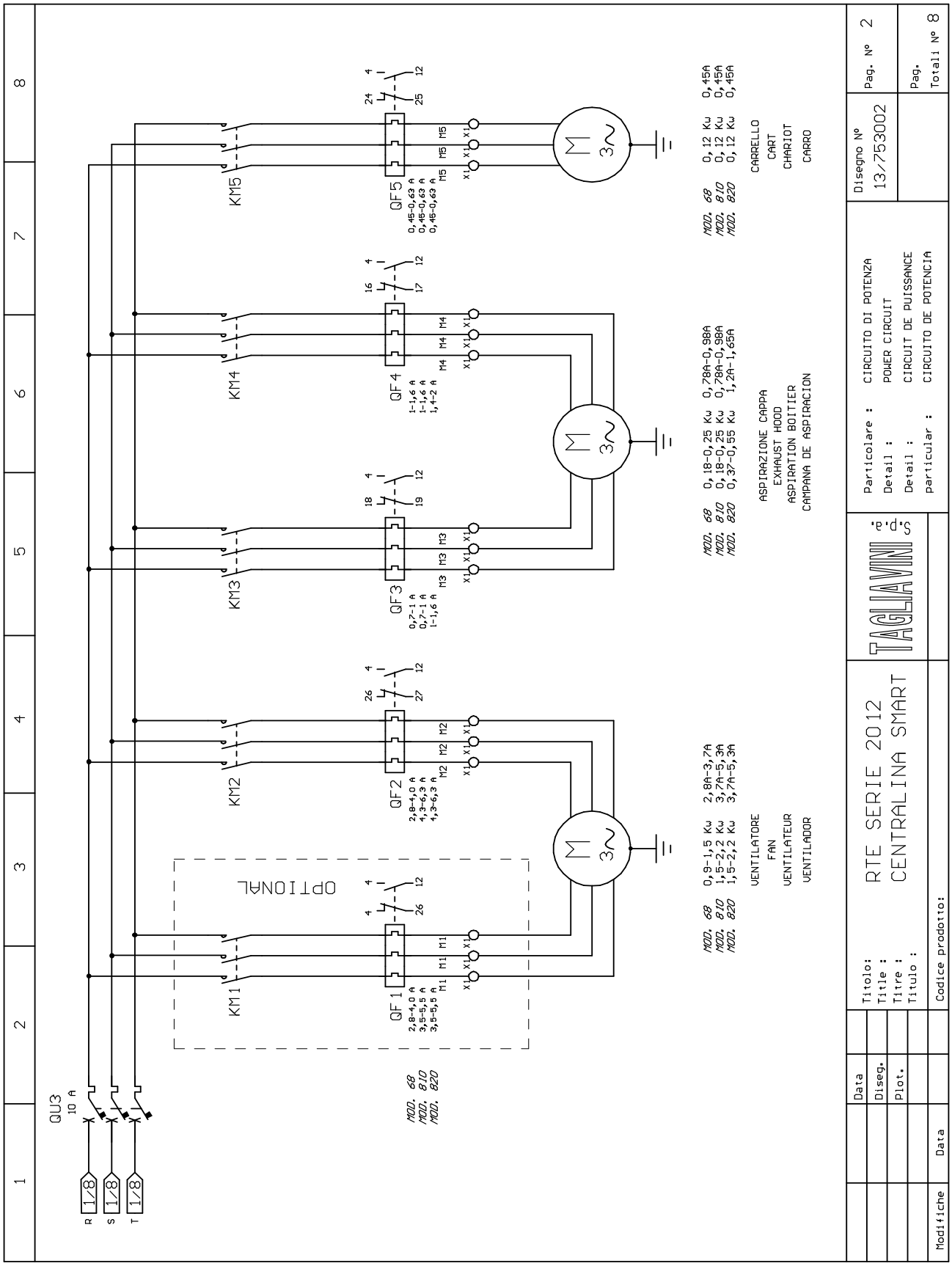
		Data		Titolo: RTE SERIE 2012 Title : CENTRALINA SMART Titre : Titulo :	TAGLIAVINI S.p.a.	Particolare : Lista componenti elettrici Detail : List of electric components Detail : Liste des composants electrique Particular : Lista de los componentes electricos	Disegno Nº 13/753003	Pag. Nº 8
		Diseg.						
		Plot.						Pag. Totali Nº 8
Modifiche	Data			Codice prodotto:				

Descrizione impianto	Unit description	Description installation	Desription de la istalacion

RTE SERIE 2012
CENTRALINA SMART
2 GRUPPI RESISTENZE

Numero disegno Drawing number Numèro dessin Nùmero de equema	Alimentazione Power supply Alimentation Alimentaciòn	Ciruiti ausiliari Auxiliary circuits Circuits auxiliares Circuitos auxiliares	Data di modifica Modification date Date modification Fecha de modificatiòn
13/753002	400/415V 50Hz	24VAC	21/03/13
Pagine totali Total pages Pages totales Paginas en total 8	ILLUMINAZIONE FORNO A 3 LAMPADE 24V		


QUADRO AGGIUNTIVO
RTE SERIE 2012
TAGLIAVINI s.p.a.
CIRCUITO DI POTENZA
POWER CIRCUIT
CIRCUIT DE PUISSANCE
CIRCUITO DE POTENCIA
OPTIONAL
ALIMENTAZIONE
VALVOLA AUTOMATICA
ALIMENTAZIONE DISPLAY CAPPA
AC 24V
RESISTENZE
RESISTANCES
RESISTANCE
RESISTORS
QS
QS1
QU1
QU2
QU5
QU6
TC
RD1
C1
KA7
KR1
KR2
Q1
Q2
M
M6
PE


QU3
10 A
R
S
T
1/8
KM1
KM2
KM3
KM4
KM5
QF1
QF2
QF3
QF4
QF5
OPTIONAL
MOD. 68
MOD. 810
MOD. 820
0,9-1,5 Kw
1,5-2,2 Kw
1,5-2,2 Kw
2,8A-3,7A
3,7A-5,3A
3,7A-5,3A
VENTILATORE
FAN
VENTILATEUR
VENTILADOR
0,18-0,25 Kw
0,18-0,25 Kw
0,37-0,55 Kw
0,78A-0,98A
0,78A-0,98A
1,2A-1,65A
ASPIRAZIONE CAPPA
EXHAUST HOOD
ASPIRATION BOITIER
CAMPANA DE ASPIRACION
0,12 Kw
0,12 Kw
0,12 Kw
0,45A
0,45A
0,45A
CARRELLO
CART
CHARIOT
CARRO
Titolo:
Title :
Titre :
Titulo :
RTE SERIE 2012
CENTRALINA SMART
TAGLIAVINI s.r.l.
Particolare : CIRCUITO DI POTENZA
Detail : POWER CIRCUIT
Detail : CIRCUIT DE PUISSANCE
particular : CIRCUITO DE POTENCIA
Disegno N° 13/753002
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Pag. Totali N° 8
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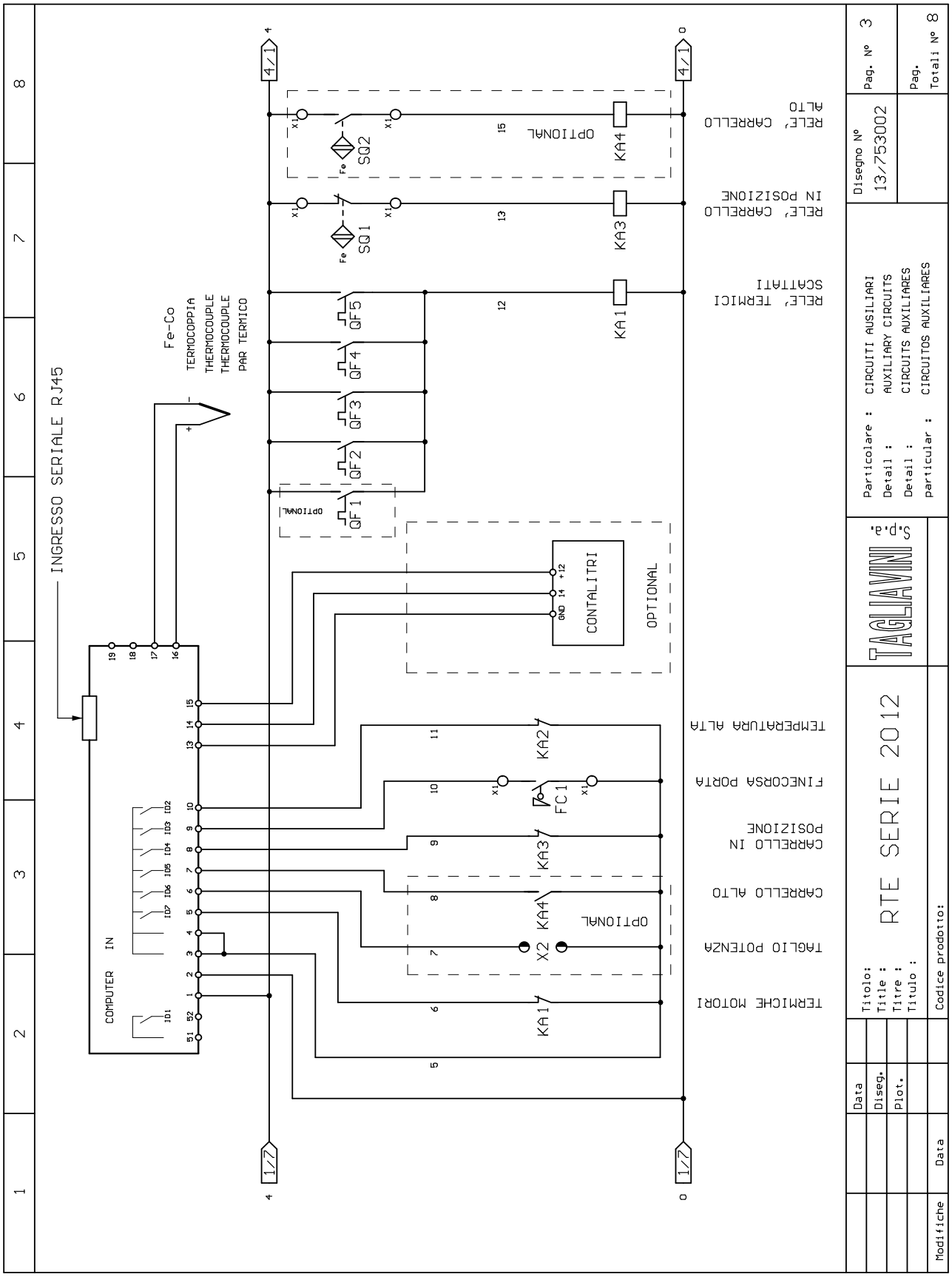
Modifiche
Data
Diseg.
Plot.


INGRESSO SERIALE RJ45
COMPUTER IN
Fe-Co
TERMOCOPPIA
THERMOCOUPLE
THERMOCOUPLE
PAR TERMICO
CONTALITRI
OPTIONAL
QF1
QF2
QF3
QF4
QF5
SQ1
SQ2
KA1
KA2
KA3
KA4
FC1
X2
RELE' CARRELLO ALTO
RELE' CARRELLO IN POSIZIONE
RELE' TERMICI SCATTATI
FINECORSA PORTA
TEMPERATURA ALTA
CARRELLO IN POSIZIONE
CARRELLO ALTO
TAGLIO POTENZA
TERMICHE MOTORI
Particolare : CIRCUITI AUSILIARI
Detail : AUXILIARY CIRCUITS
Detail : CIRCUITS AUXILIARES
particular : CIRCUITOS AUXILIARES
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Pag. N° 3
Pag. Totali N° 8
TAGLIAVINI s.p.a.
Titolo: RTE SERIE 2012
Codice prodotto:
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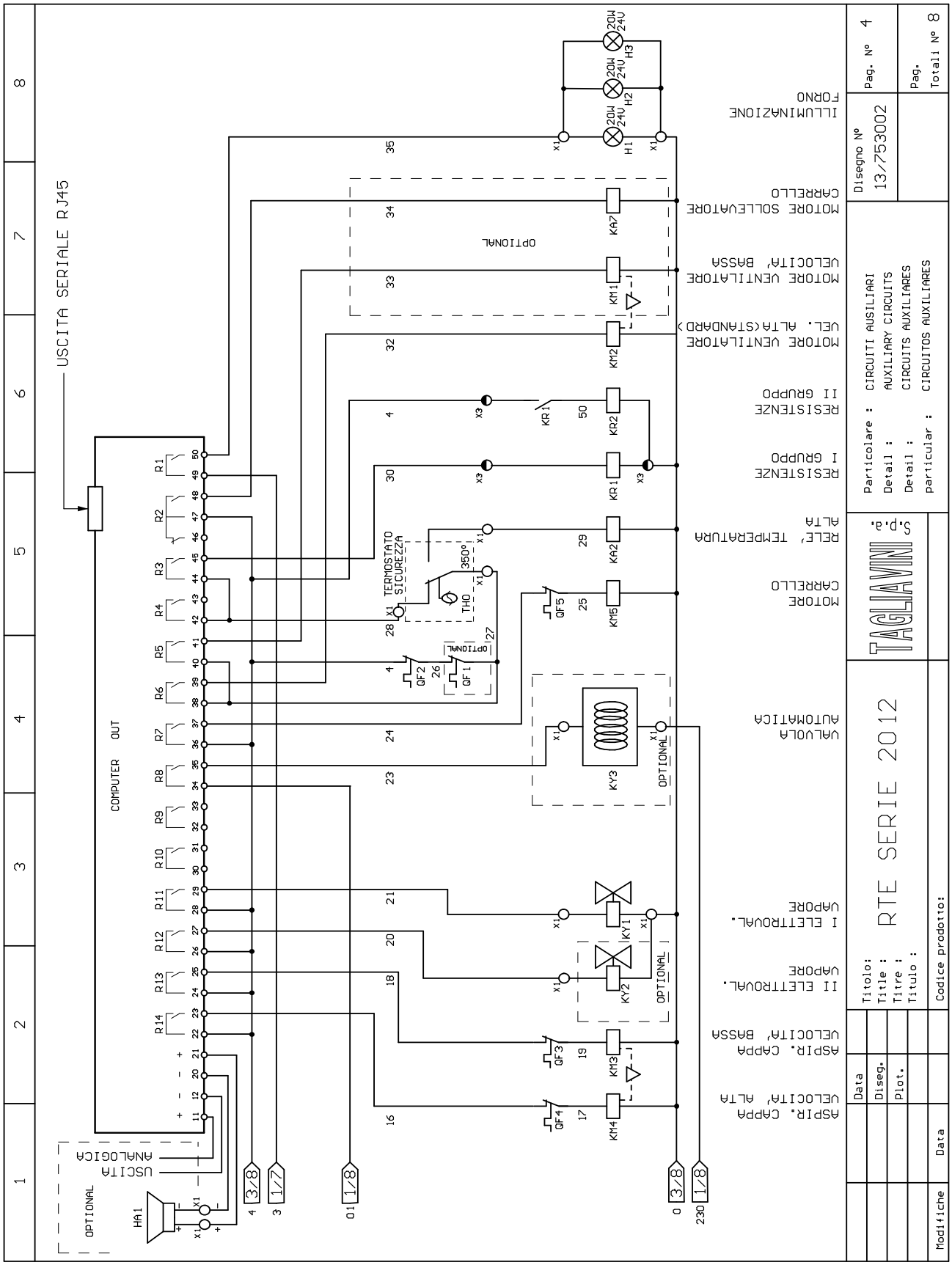
Plot.
Modifiche


USCITA SERIALE RJ45
COMPUTER OUT
OPTIONAL
USCITA ANALOGICA
HA1
ILLUMINAZIONE FORNO
H1 20W 24V
H2 20W 24V
H3 20W 24V
MOTORE SOLLEVATORE CARRELLO
KA7
OPTIONAL
MOTORE VENTILATORE VELOCITA' BASSA
KM1
MOTORE VENTILATORE VEL. ALTA (STANDARD)
KM2
RESISTENZE II GRUPPO
KR2
KR1
RESISTENZE I GRUPPO
RELE' TEMPERATURA ALTA
KA2
TERMOSTATO SICUREZZA
350°
THD
MOTORE CARRELLO
KM5
QF5
QF2
QF1
OPTIONAL
SALVOLA AUTOMATICA
KY3
OPTIONAL
I ELETTROVAL. VAPORE
KY1
II ELETTROVAL. VAPORE
KY2
OPTIONAL
ASPIR. CAPPA VELOCITA' BASSA
KM3
QF3
ASPIR. CAPPA VELOCITA' ALTA
KM4
QF4
Particolare : CIRCUITI AUSILIARI
Detail : AUXILIARY CIRCUITS
Detail : CIRCUITS AUXILIARES
particular : CIRCUITOS AUXILIARES
Disegno N° 13/753002
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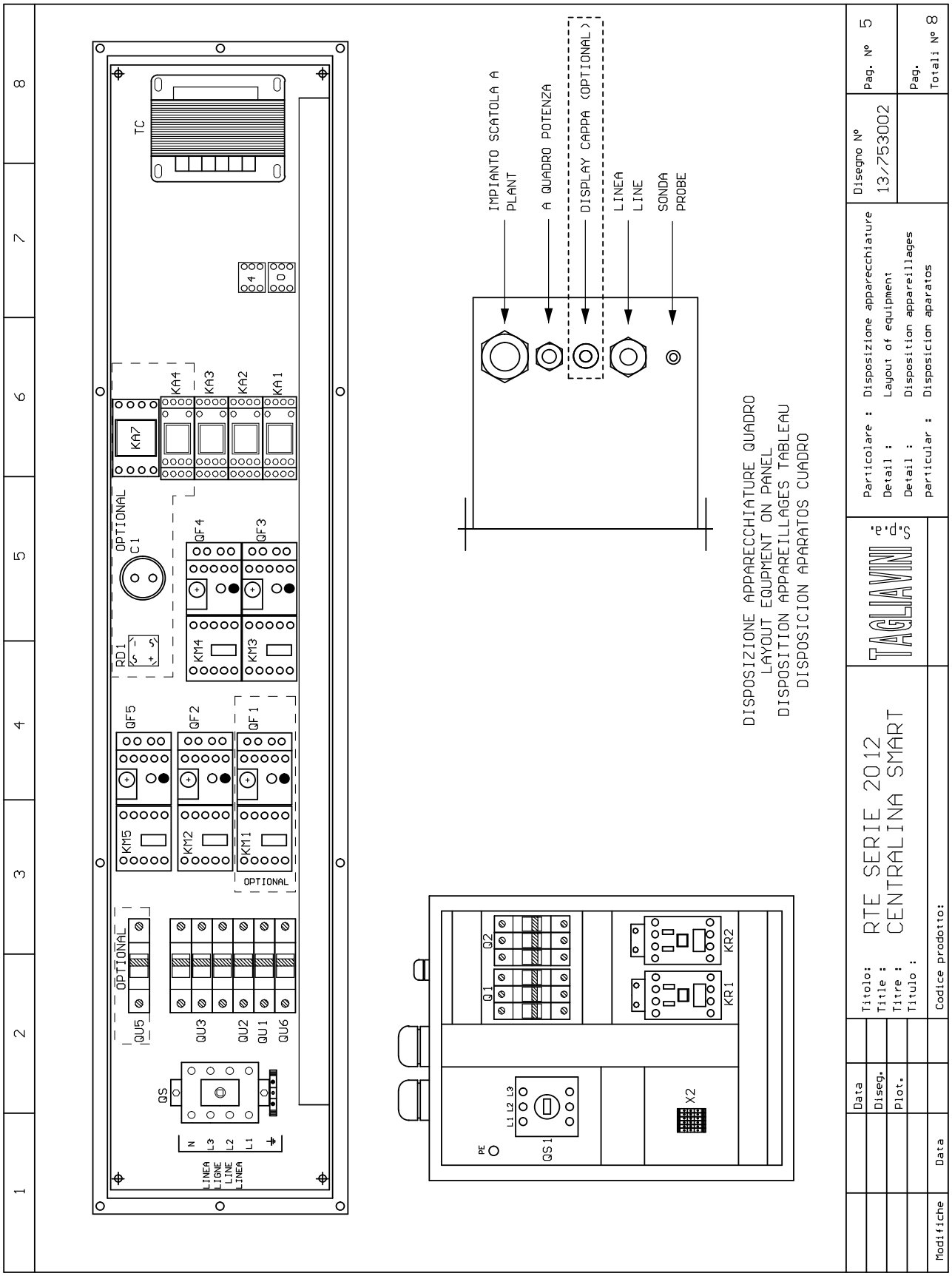
TAGLIAVINI S.p.a.
RTE SERIE 2012
Titolo:
Title :
Titre :
Titulo :
Codice prodotto:
Data
Diseg.
Plot.
Modifiche
Data


TC
KA7
KA4
KA3
KA2
KA1
OPTIONAL
C1
QF4
QF3
KM4
KM3
RD1
QF5
QF2
QF1
KM5
KM2
KM1
OPTIONAL
QU5
QU3
QU2
QU1
QU6
QS
N L3 L2 L1
LINEA LIGNE LINE LINEA
IMPIANTO SCATOLA A PLANT
A QUADRO POTENZA
DISPLAY CAPPA (OPTIONAL)
LINEA LINE
SONDA PROBE
Q1
Q2
KR1
KR2
PE
QS1
L1 L2 L3
X2
DISPOSIZIONE APPARECCHIATURE QUADRO
LAYOUT EQUIPMENT ON PANEL
DISPOSITION APPAREILLAGES TABLEAU
DISPOSICION APARATOS CUADRO
TAGLIAVINI s.r.l.
Titolo: RTE SERIE 2012
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Codice prodotto:
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Particolare : Disposizione apparecchiature
Detail : Layout of equipment
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particular : Disposicion aparatos
Disegno N° 13/753002
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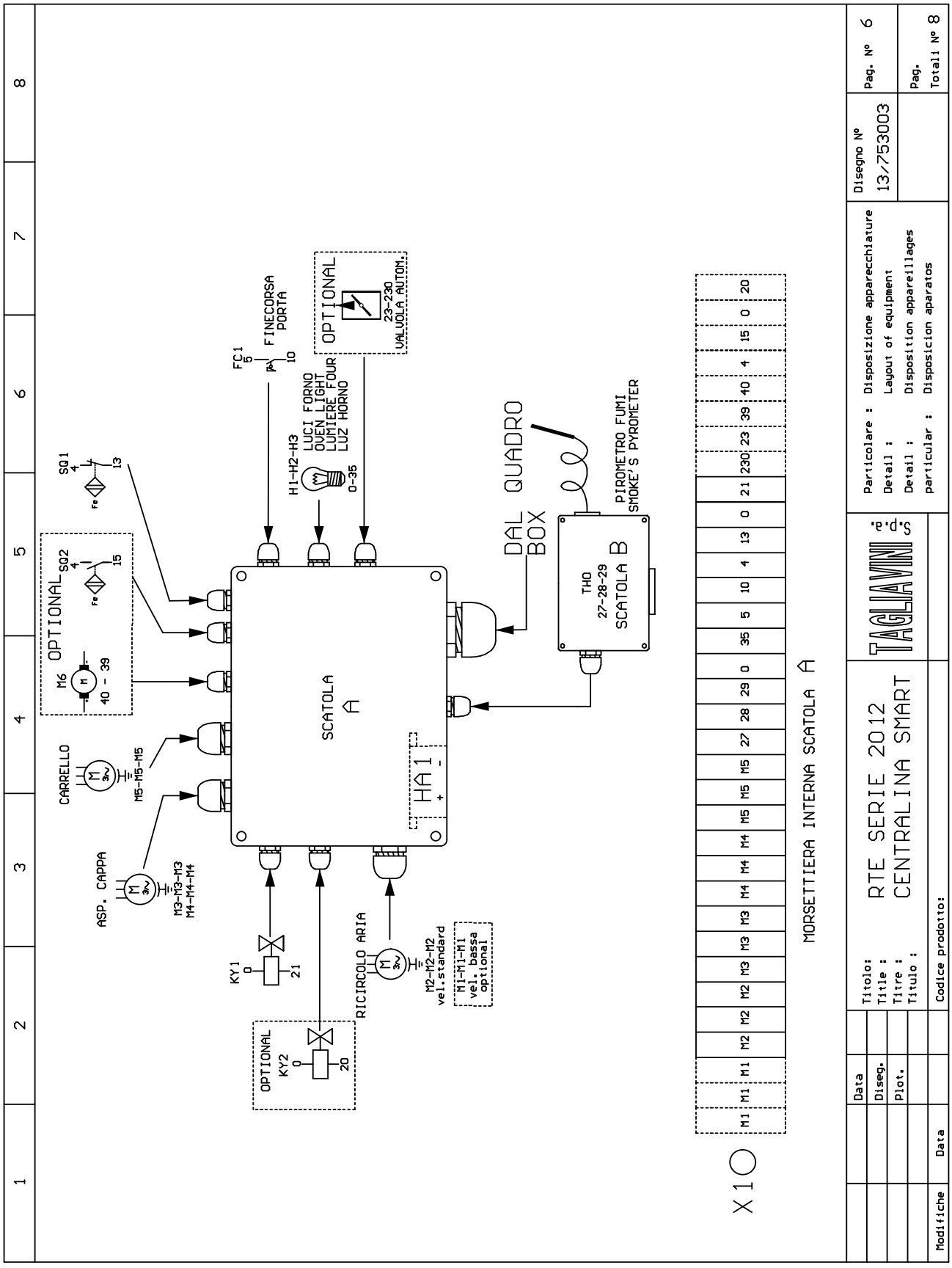
Pag. Totali N° 8


SCATOLA A
SQ1
SQ2
OPTIONAL
M6
40 - 39
CARRELLO
M5-M5-M5
ASP. CAPPA
M3-M3-M3
M4-M4-M4
KY1
21
OPTIONAL
KY2
20
RICIRCOLO ARIA
M2-M2-M2
vel.standard
M1-M1-M1
vel. bassa
optional
HA1
FC1
FINECORSA
PORTA
OPTIONAL
23-230
VALVOLA AUTOM.
H1-H2-H3
LUCI FORNO
OVEN LIGHT
LUMIERE FOUR
LUZ HORNO
0-35
DAL QUADRO
BOX
PIROMETRO FUMI
SMOKE'S PYROMETER
TH0
27-28-29
SCATOLA B
MORSETTIERA INTERNA SCATOLA A
X1
Titolo:
Title :
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RTE SERIE 2012
CENTRALINA SMART
TAGLIAVINI S.p.a.
Particolare : Disposizione apparecchiature
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LISTA COMPONENTI ELETTRICI
LIST OF ELECTRIC COMPONENTS

LISTE DES COMPOSANTS ELECTRIQUES
LISTA DE LOS COMPONENTES ELECTRICOS

Sigla schema Diagram key	Foglio Pag.	Q. tà Q. ty	Descrizione Description	Note Notes	Sigla commerciale Manufacturer's code	Costruttore Brand
QS	1	1	INTERUTTORE CON BLOCCO PORTA 4x32 *DOOR SWITCH*	32 A	ZQE-324 + ZR 3280+ ZR 3280 MS	ILME
QU1-QU6	1	1	INTERUTTORE AUTOMATICO 1x6A C6 *AUTOMATIC SWITCH*	6 A	243176	EATON
QU2	1	1	INTERUTTORE AUTOMATICO 1x4A C4 *AUTOMATIC SWITCH*	4 A	243174	EATON
QU3	2	1	INTERUTTORE AUTOMATICO 3x10A C10 *AUTOMATIC SWITCH*	10 A	243322	EATON
QU4	1	1	INTERUTTORE AUTOMATICO 1x6A C6 *AUTOMATIC SWITCH*	6 A	243176	EATON
TC	1	1	TRASFORMATORE DI SICUREZZA *TRASFORMER*	0-230-400-415 12-0-12/0-12	160 -200-250VA	AMADORI-ITALWEBER
KM1+KM2	2	1	CONTATTORE 3 POLI POTENZA *CONTACTOR*	24VAC	3RT2016-1AB02 +3RA1912-2H	SIEMENS
KM3+KM4	2	1	CONTATTORE 3 POLI POTENZA *CONTACTOR*	24VAC	3RT2016-1AB02 +3RA1912-2H	SIEMENS
KM5	2	1	CONTATTORE 3 POLI POTENZA *CONTACTOR*	24VAC	3RT2016-1AB02	SIEMENS
QF1	2	1	RELE' TERMICO TRIPOLARE RT68 *THREE-POLES RELAY CIRCUIT BREAKER RT810-812*	2,8-4A *3,5-5 A*	3RU2116-1EB0 *3RU2116-1FB0*	SIEMENS
QF2	2	1	RELE' TERMICO TRIPOLARE RT68 *THREE-POLES RELAY CIRCUIT BREAKER RT810-812*	2,8-4A *4-6,3 A*	3RU2116-1EB0 *3RU2116-1GB0*	SIEMENS
QF3	2	1	RELE' TERMICO TRIPOLARE RT68-810 *THREE-POLES RELAY CIRCUIT BREAKER RT812*	0,7-1A *1-1,6A*	3RU2116-0JB0 *3RU2116-1AB0*	SIEMENS
QF4	2	1	RELE' TERMICO TRIPOLARE RT68-810 *THREE-POLES RELAY CIRCUIT BREAKER RT812*	1-1,6A *1,4-2A*	3RU2116-1AB0 *3RU2116-1BB0*	SIEMENS
QF5	2	1	RELE' TERMICO TRIPOLARE *THREE-POLES RELAY CIRCUIT BREAKER*	0,4-0,6 A	3RU2116-0GB0	SIEMENS
KA1-KA2-KA4	3-4	1	RELE' + ZOCCOLO *RELAY SOCHET + RELAY*	24 V	55.34.8.024.0054 94.84	FINDER
KA3	3	1	RELE' + ZOCCOLO *RELAY SOCHET + RELAY*	24 V	55.34.8.024.5001 94.84	FINDER
KA7	4	1	RELE' + ZOCCOLO *RELAY SOCHET + RELAY*	24 V	RUMC2AB1B7 90.22	SCHNEIDER-FINDER
KR1-KR2	1	3	CONTATTORE 3 POLI 3RT2023-1AC20 *CONTACTOR 36-45-54-67KW*	24V 50-60Hz	3RT20231AC20	SIEMENS
Q1 - Q2	1	3	PORTAFUSIBILE TRIPOLARE + FUSIBILE *THREE-POLE FUSE-HOLDER + FUSE*	40A gG	BCH 3 X 51	ITALWEBER

		Data		Titolo: RTE SERIE 2012 Title : CENTRALINA SMART Titre : Titulo :	TAGLIAVINI S.p.a.	Particolare : Lista componenti elettrici Detail : List of electric components Detail : Liste des composants electrique Particular : Lista de los componentes electricos	Disegno Nº 13/753002	Pag. Nº 7
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LISTA COMPONENTI ELETTRICI / LIST OF ELECTRIC COMPONENTS / LISTE DES COMPOSANTS ELECTRIQUES / LISTA DE LOS COMPONENTES ELECTRICOS

Sigla schema Diagram key	Foglio Pag.	Q. tà Q. ty	Descrizione Description	Note Notes	Sigla commerciale Manufacturer's code	Costruttore Brand
SQ1	3	1	PROSSIMITI D.18(carrello in posizione) *PROXIMITY*	NC	CO1G185AC *SI18-A5-NC*	SELET *AECO*
SQ2	3	1	PROSSIMITI D.18(optional carrello alto) *PROXIMITY*	NO	CO1G185AO *SI18-A5-NO*	SELET *AECO*
RD1	1	1	PONTE DIODI *DIODE*		36MB 120A	INDIA
QU5	1	1	INTERUTTORE AUTOMATICO 1x6A C6 *AUTOMATIC SWITCH*	6 A	243176	EATON
C1	1	1	CONDENSATORE ELETTROLITICO *ELECTROLYTIC CAPACITOR*		4700 mF 63 V dc	ITELCOND
FC1	3	1	FINECORSA *MICRO SWITCH*	NO	KSA4F	LOVATO
TH0	4	1	TERMOSTATO DI SICUREZZA *SAFETY THERMOSTAT*	MAX.500° C	ETH-70	JUMO
KY1-KY2	4	1	ELETTROVALVOLA *SOLENOID VALVE*		WL-CA12G	OMRON
H1-H2-H3	4	1	LAMPADA DICROICA *LAMP*	24V 20W		
HA1	4	1	CICALINO *BUZZER*			
SCATOLA A	6	1	CASSETTA DI DERIVAZIONE IMPIANTO *SYSTEM BOX*	IP 55	ECN 410 C6	ELETTROCANALI
SCATOLA B	6	1	CASSETTA DI DERIVAZIONE IMPIANTO *SYSTEM BOX*	IP 55	ECN 410 C4R	ELETTROCANALI
0 -4	5	2	MORSETTI D'APPOGGIO *TERMINAL*		Z6-6D	CEMBRE
X1	6	36	MORSETTIERE A VITE CON LAMELLA *SCREW-TERMINALS WITH PLATE*	1,5 mmq	E 100 JCL	ELECO
X2	3	2	MORSETTIERA (optional per taglio potenza) *SCREW-TERMINALS*	2,5 mmq	CBD.2	CABUR
X3	5	3+3+1	MORSETTIERA QUADRO AGGIUNTIVO *SCREW-TERMINALS*	2,5 - 4mmq	CBD.2 - CBD4 WK4SL-U-VO	CABUR WIELAND
	5	1	CARPENTERIA QUADRO *CARPENTRY*	970X190X200		TAGLIAVINI
	5	1	CARPENTERIA QUADRO *CARPENTRY*	500x350x200		GROSSULE

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