

01/2019

# Mod: DGV-711/P

Production code: E2 CDA-107G CR 12DI 47



**Diamond**  
catering equipment

<b>EN</b>	<b>CONVECTION OVENS INSTRUCTIONS FOR USE AND MAINTENANCE</b>
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<b>RUA-105E</b>
<b>RUA-110E</b>
<b>RUA-115E</b>
<b>RDA-105E</b>
<b>RDA-110E</b>
<b>RDA-115E</b>

<b>L105-DAE</b>	<b>CDA-107G</b>
<b>L105-DAG</b>	<b>CUA-111E</b>
<b>L107-DAE</b>	<b>CUA-111G</b>
<b>L107-DAG</b>	<b>CDA-111E</b>
<b>L112-DAE</b>	<b>CDA-111G</b>
<b>L112-DAG</b>	<b>CUA-207E</b>
<b>L604-DAE</b>	<b>CUA-207G</b>
<b>L604-DAG</b>	<b>CDA-207E</b>
<b>L606-DAE</b>	<b>CDA-207G</b>
<b>L606-DAG</b>	<b>CUA-211E</b>
<b>L610-DAE</b>	<b>CUA-211G</b>
<b>L610-DAG</b>	<b>CDA-211E</b>
<b>L004-DAE</b>	<b>CDA-211G</b>
<b>L004-DAG</b>	<b>CUA-120E</b>
<b>L006-DAE</b>	<b>CUA-120G</b>
<b>L006-DAG</b>	<b>CDA-120E</b>
<b>L010-DAE</b>	<b>CDA-120G</b>
<b>L010-DAG</b>	<b>CUA-220E</b>
<b>CUA-107E</b>	<b>CUA-220G</b>
<b>CUA-107G</b>	<b>CDA-220E</b>
<b>CDA-107E</b>	<b>CDA-220G</b>

<b>DGV-711/P</b>
<b>DGV-1111/P</b>

<b>NG-UA-005EW</b>	<b>CDA-211E</b>
<b>NG-SA-005EW</b>	<b>CDA-220E</b>
<b>NG-DA-005EW</b>	<b>CDA-107G</b>
<b>NG-UA-007EW</b>	<b>CDA-111G</b>
<b>NG-SA-007EW</b>	<b>CDA-207G</b>
<b>NG-DA-007EW</b>	<b>CDA-211G</b>
<b>NG-UA-012EW</b>	<b>CDA-220G</b>
<b>NG-SA-012EW</b>	<b>PDA-004E</b>
<b>NG-DA-012EW</b>	<b>PDA-005E</b>
<b>NG-UA-005G</b>	<b>PDA-006E</b>
<b>NG-SA-005G</b>	<b>PDA-007E</b>
<b>NG-DA-005G</b>	<b>PDA-010E</b>
<b>NG-UA-007G</b>	<b>PDA-012E</b>
<b>NG-SA-007G</b>	<b>CDA-120E</b>
<b>NG-DA-007G</b>	<b>PDA-004G</b>
<b>NG-UA-012G</b>	<b>PDA-005G</b>
<b>NG-SA-012G</b>	<b>PDA-006G</b>
<b>NG-DA-012G</b>	<b>PDA-007G</b>
<b>CDA-107E</b>	<b>PDA-010G</b>
<b>CDA-111E</b>	<b>PDA-012G</b>
<b>CDA-207E</b>	<b>CDA-120G</b>

<b>FMEL461</b>
<b>FMEL661</b>
<b>FMEL1061</b>

<b>PFE-52/P</b>
<b>PFE-122/P</b>
<b>PFG-52/P</b>
<b>PFG-122/P</b>
<b>DFV-511/N</b>
<b>DFV-1011/N</b>
<b>DFV-1511/N</b>

## USE AND MAINTENANCE





## INSTRUCTIONS FOR A SAFE USE OF THE OVEN

- Ensure the oven is on a stable position and safety devices installed upstream are efficient.
- Always use adequate protection gloves to introduce or pull out the trays.
- Always pay maximum attention to the floor, that due to cooking steam could be slippery.
- In order to avoid burns, never use trays or containers with liquids or fluids over a level that can be easily controlled at sight.
- Don't put trays or other kitchen tools on the oven.
- Periodically have a check with technical service and replace eventual damaged parts, that could alter the proper functioning of the oven or be a danger.
- Often clean the oven following the instructions stated in this manual.

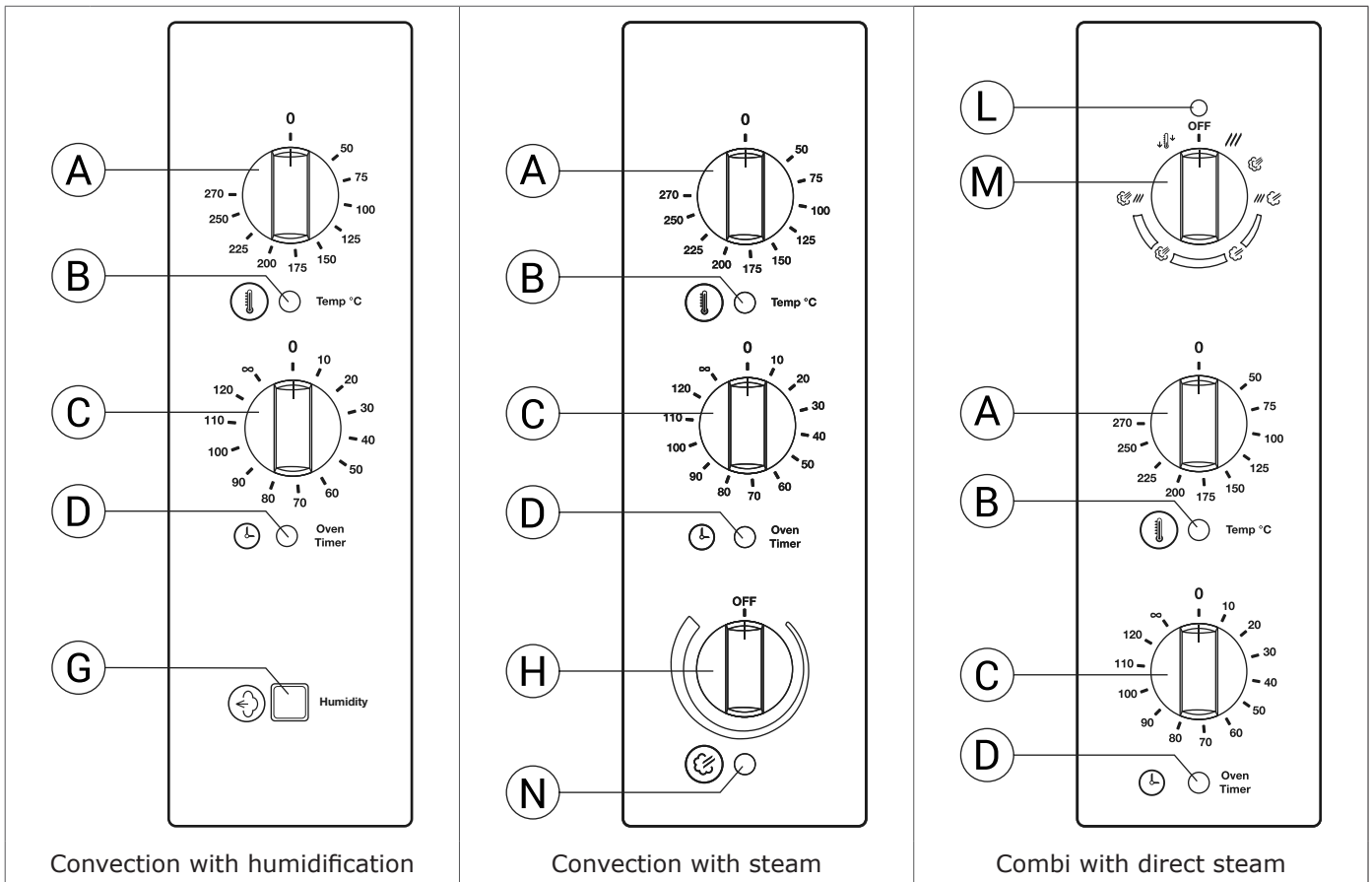
## MAX. FOOD LOADING

Number of trays	Max. food loading	Number of trays	Max. food loading
4 x 2/3 GN	8 kg	10 x 1/1 GN	30 kg
4 x 460x340	8 kg	10 x 60x40	30 kg
4 x 1/1 GN	13 kg	11 x 1/1 GN	33 kg
4 x 60x40	13 kg	12 x 1/1 GN	35 kg
5 x 1/1 GN	16 kg	12 x 60x40	35 kg
5 x 60x40	16 kg	15 x 1/1 GN	44 kg
6 x 1/1 GN	18 kg	20 x 1/1 GN	60 kg
6 x 60x40	18 kg	7 x 2/1 GN	40 kg
7 x 1/1 GN	20 kg	11 x 2/1 GN	60 kg
7 x 60x40	20 kg	20 x 2/1 GN	120 kg

For a correct comprehension of the terminology used in the following paragraphs, we underline that **cooking phase is the period of time in which the oven carries out one of the following cooking modes:**

	<b>Convection hot forced air (all models)</b> (temperature range between 50 - 270°C)
	<b>Combination hot forced air and steam (models convection with steam and combi with direct steam)</b> (temperature range between 50 - 270°C)
	<b>Steam (models combi with direct steam)</b> (temperature range between 50 - 100°C)
	<b>Manual humidification (models convection with humidification)</b>

#### 4.0 CONTROL PANNEL COMPONENTS DESCRIPTION



- A** Cooking chamber thermostat. Temperature range between 50 - 270 °C
- B** Pilot light cooking chamber heating ON
- C** Timer. Adjustment from 0 to 120 minutes or uninterrupted working.
- D** Pilot light timer ON
- G** Manual humidification button (models convection with humidification)
- H** Steam regulation (models convection with steam)
- L** Cycle selector knob
- M** Pilot light oven power supply ON
- N** Pilot light steam generation ON

#### 4.5 STARTING THE OVEN

Ensure that water supply are turned on and that the electricity supply is switched on.

Select the cooking time with the timer (C) that goes up to a maximum of 120 minutes; for longer cooking times, select the ( $\infty$ ) nonstop position. When the timer is on and the door is closed the cooking cycle starts together with the electric fan, heating and steam generation, if selected.

When the set time is finished a buzzer signals that cooking is finished and all the functions stop.

When selecting the cooking time always remember the time needed to pre-heat the oven.

It's a good practice to observe this caution before introducing the food to be cooked in the oven.

##### 4.5B Cooking chamber preheating

It is always advisable to pre-heat the oven before cooking food.

The time needed to heat the oven should be set taking into account that in the hot air convection cycle it takes about 10 minutes to reach 220°C.

Having selected the desired time and temperature, switch the oven on without food inside.

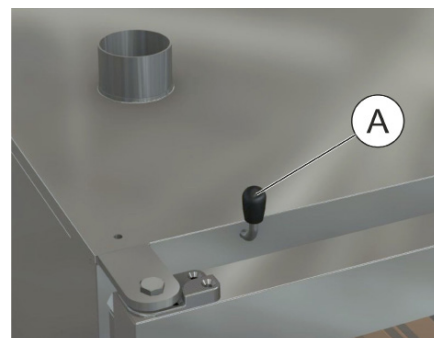
At the end of the set time the ring signals that cooking can start.

In the steam cycle it is always advisable to preheat the oven, turning the steam adjuster knob round to MAX, for 10 minutes without opening the door.

#### 4.5C Release valve

All models are equipped with this system, which regulate the humidity inside the cooking chamber.

In models **Combi with direct steam**, the steam relief valve can be opened and closed by rotating the knob A in the picture.



#### 4.6 TURNING THE OVEN OFF

The oven is turned off by turning the cycle selector knob round to position 0.

### 9.0 MAINTENANCE

It is compulsory to turn the main switch off and close the water on-off valve, both installed upstream from the oven before servicing it.

The oven should be cleaned at the end of each working day, using specific products only.

#### 9.0A Cleaning of external oven parts

All external stainless steel parts should be:

- 1 - cleaned with clear, soapy water;
- 2 - rinsed with water;
- 3- dried thoroughly.

It is absolutely forbidden to use scrapers, metal soap pads and other common steel tools as they could besides scratching the surface, deposit iron particles that, oxidizing would cause rust to form.

#### **DO NOT WASH THE APPLIANCE WITH JETS OF WATER**

**DO NOT USE PRODUCTS TO WASH THE STAINLESS STEEL PARTS, WHICH CONTAIN CHLOR (BLEACH, CHLORINE ACID) EVEN IF WATERED DOWN.**

#### 9.0B Cooking chamber cleaning

The oven cooking chamber must be cleaned from residues of food and fat at the end of each cooking process.

Proceed as follows:

1. Heat the oven at a temperature of 80-90°C in steam mode to soften the dirty.
2. Vaporize the internal part of the cooking chamber with a specific detergent suitable for stainless steel.
3. Rinse with a lot of water using a sponge or a hand shower.

**ANY RESIDUES OF DETERGENT COULD DAMAGE THE PARTS IN STAINLESS STEEL WHEN THE COOKING CHAMBER WILL BE HEATED UP.**

The fan must be kept clean to avoid grease and fat from depositing on the blades causing motor revolutions to decrease leading to a reduction in the flow of air and dangerous mechanical stress to the motor itself.

#### 9.1 WHAT TO DO IN CASE OF A BREAKDOWN AND/OR EXTENDED PERIOD OF NON USE

If the oven does not work properly, breaks down or if the safety thermostat triggers, switch the oven off, disconnect the electricity and water supply and notify the technical assistance service.

**All work of installation, maintenance and repairs should be carried out exclusively by qualified and authorized personnel.**

## 10.0 COOKING TIPS

To obtain the best results, we advise to use **GAS-TRONORM** trays, available in different models and materials according to the type of cooking.

It's fundamental always to **leave an interspace of 3 cm at least** between the food to be cooked and the upper tray for a good air circulation.



The height of the food should be similar to the height of the trays. Very low layers of food in trays of 65 and 80 mm can cook in a non uniform way.

It is advisable to avoid the food to be cooked overflows from the pan , or in case this is not feasible, avoid placing the pan on the top floor to that affected by the situation described.

Cooking of different food can be performed simultaneously at the same temperature , avoiding the overlapping of flavors, placing the products with stronger flavor always on the top of the cooking chamber and the release valve must to be open.

For an optimal cooking temperature you must take into consideration the following rule: select a lower temperature of about 20 % compared to the one set in traditional static ovens without ventilation.

The forced ventilation system, of which this oven is equipped, ensures cooking in reduced time.

**Convection cooking with 0% humidification:** this method, commonly called "Convection", is indicated for all types of cooking where you want to get dry and crispy food. To achieve this result it is advisable to open the release valve to help the exhaust of steam from the cooking chamber.

**Convection cooking with humidification:** this method, commonly called "combined" is indicated for all types of cooking where you want to get soft and juicy food

**Steam cooking:** with this system, you can achieve cooking very similar to the boiling in water.

Steam with no pressure ensures even and delicate cooking, and food loses almost no vitamins and mineral salts.

Cooking times are much shorter compared to those when water is used.



We always recommend using the perforated G.N. tray so that, when cooking has finished , there is no water on the bottom of the tray.

If you need to use the cooking liquid you can put an ordinary G.N. tray underneath.

## 10.1 REMEDIES TO COOKING HITCHES

### If cooking is uneven:

Check that there is at least 3 cm between the food cooking and the tray above it: if there is less space it will not allow correct ventilation of the food to be cooked.

- Make sure that the foods to cook are not against each other which would prevent correct ventilation between them.
- Cooking temperature might be too high, try with a lower temperature.
- The preheating has not been effected. If you introduce the products with cold cooking chamber, it will take a much longer time to reach the selected temperature than the one requested by preheating. During this phase the ventilation and the temperature inside the cooking chamber could not be uniform and produce therefore a loss of cooking uniformity.
- Frozen food has been introduced in the oven. In this case it's advisable to the food at a temperature of 40-50 °C and then proceed with cooking.
- The oven drain could be obstructed and alter the ventilation inside the cooking chamber.
- The door gasket could not be steam tight. The steam coming out from the door could alter the ventilation.

### If the food is dry:

- Reduce cooking time.
- The temperature must be adequately lowered.
- Remember that the lower the temperature is the less weight will be lost.
- The combined cycle for a humidity rich cooking environment was not selected.
- The food was not greased with oil or juices before it was put in to cook.